



Mitsuba

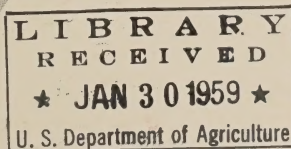
JAPANESE AROMATIC GREENS. Plain Parsley-like leaves, but not of the Parsley family. Narrow slender stalks with green leaves, easily bleached white. Delicious highly aromatic flavor. Pkt. 25c postpaid.

1959



We've Been To The Moon
Literally speaking, searching for strange vegetables and flowers.

The Imperial Carrot
Grows over 3 feet long.
Brilliant orange scarlet. Medium top. Tender and sweet.
Pkt. 50c postpaid.



Shungiku

EDIBLE LEAVED CHRYSANTHEMUM. Small deeply indented leaves, bright green with high aromatic delicious flavor. Widely used as greens in Japan. Pkt. 25c postpaid.

GLECKLERS SEEDMEN

METAMORA, OHIO

Growers

Breeders

Importers



THE STICK TOMATO

Has no vines. Up to 3 inch fruit borne on thick, stick-like stalks, up to 6 feet high. Curled leaves are formed in rosette bunches. A novelty and mystery how this strange plant can produce large fruit. Plants must be staked or can be grown in large flower pots. Pkt. 50c.

RIPE TOMATOES ARE A DETERGENT

The hands in picking tomatoes come in contact with branches and leaves, leaving a nasty green stain. It requires endless washing with soap and water and still will show up on the towel. All that is necessary is to crush a ripe fruit or two in the hands, rubbing vigorously, wipe with an old cloth, then proceed with soap and water, the stain is gone.

RUST AND TOMATOES

The ascorbic acid in raw tomatoes known as Vitamin C, when crushed will cause rust on iron or steel within minutes of contact. The Tomato is the most important vegetable source of this health giving nutrient, over all others. But don't worry about rust in your stomach. The human body is a chemical factory in itself, producing a most powerful chemical known as hydrochloric acid, together when mixed with pepsin form the main digestive juices of food in the stomach.

Fanatic organic gardeners do not realize, in their body they are producing potent chemicals for their own well being yet condemn all chemicals used in gardening.

Now on the other hand if you desire to soften rust from steel or loosen a rusted nut, there is nationally known cola beverage that will effectively do the trick. Just pour on and allow to soak in.

Serious stomach and blood conditions have resulted from over indulgence of cola drinks, which is verified by most of the medical profession.

SWINE WON'T EAT TOMATOES

Unless in desperate starvation. They don't need to be so finical—a large part of our population won't eat pork either.

YOU THINK YOU GOT TROUBLE

Just think of the tomato horn worm. Right when he thinks he has got it made, good chewing, etc. along comes an insect which stings him on the back lays and attaches eggs, which eventually hatch out. Imagine yourself being forced to raise a big bunch of kids belonging to someone else.

SEED DISINFECTANTS

Are many times a problem, especially if you use Arasan or Cerasan for damping off. Too little won't do the trick, over application destroys germination. Either one should not be used on peppers as they are very sensitive to seed treatments and germination many times is completely destroyed. Tomato seeds are not so sensitive but are hurt materially in over doses. One of the safest seed treatments is Ortho-Cide 50 also known as Captan, a new organic fungicide developed a few years ago, very effective for controlling damping off. It is effective on all vegetables, but should not be used on root crop seeds. Dosages as high as 400% above the recommended has not shown any apparent harm to seed or seedlings. A quarter teaspoon to a gallon mixed in sprinkling can is very effective after seedlings immerse without any harm or burning.

WE DROPPED OVER 3,000 non-active or seemingly non-interested gardeners from our mailing list this year.

SORRY! NO CATALOGS IN THE FUTURE unless we receive a minimum 25c order from you during the current year, with the exceptions of universities, state experiment stations and foreign customers.

All tomato seed prices in this catalog are postpaid within the U. S. and possessions. Foreign shipments are only postpaid to the port of embarkation.

TERMS: CASH WITH ORDER. CHECKS BELOW ONE DOLLAR NOT ACCEPTABLE. MONEY ORDERS O. K., ANY AMOUNT.

GLECKLERS: Seedmen, give no warranty, express or implied, as to the productiveness of any seeds and plants we sell and will not be in any way responsible for the crop. Our liability in all instances is limited to the purchase price of the seeds and plants.

New Tomatoes

MENDOZA 44

A new strain of Peron tomato developed by Prof. Abelardo Piovano, the man who created the now famous Peron tomato. Differing somewhat from the original strain, Mendoza 44 fruit average smaller, deeper globe shape, smoother and not having the ribbed shoulders, making a much better packing tomato. Tremendously productive, mildly acid flavor, flesh and skin carry a high degree of red color when ripe. Tough skin gives high crack resistance, also. Indeterminate vines are extremely vigorous and fast growing with dense foliage. Maturity about the same as Peron. It appears that Mendoza 44 will be very well suited to hydroponic culture as well as field growing.

Pkt. 50c; ¼ oz. \$1.75; 1 oz. \$6.50.

PINKSHIPPER (Wilt Resistant)

From the Vegetable Crops Section of the Plant Industry Station, Beltsville, Md., comes this important new pink tomato. A development from double crosses using the strains of Pan American, Gulf State Market, Marvelosa and Marglobe. From Pan American it received its high wilt resistance; its fruit color from Gulf State Market, and its needed fruit size and productiveness came from the Marvelosa-Marglobe cross. Fruits are smooth and deep oblate to globular in shape, medium in size and average very uniform. The fleshy fruits are unusually solid, very tough skin with high resistance to cracking. Indeterminate vines are very vigorous and dense. Under our test, Pinkshipper withstood a frost showing no effects when other strains were badly nipped. Under tests from several from other states, this variety received very favorable comments on its performance. Where fusarium wilt is a serious problem and a pink tomato is required, Pinkshipper is well adapted for either field or greenhouse culture.

Pkt. 25c; ¼ oz. 75c; 1 oz. \$2.25; ¼ lb. \$8.50.

WHEATLEY (Frost Resistant Tomato)

An early red tomato obtained from South Africa which is reported to have resisted as high as 6 degrees frost. Very globular fruit with extremely high crack resistance. Very small blossom scar. A terrific fruit setter, averaging about 2 inches in diameter and unusually firm. Maturity about 60 days. Indeterminate vine growth with fairly dense foliage. Undoubtedly in staking, fruit size would be increased materially. While under our test this strain was not subjected to frost, having been set and harvested out of range of frosts. We are offering seed for further testing.

Pkt. 50c.

RUSSIA AND HER SPUTNIKS

Every time we read about the Russians shooting their sputniks, their superiority and firsts in all phases of science, we think back three years ago of our test on a Russian frost-proof tomato. It was an upright moderately dwarf tree-like growth, fruit about double the size of a marble. A light frost arrived one night and it was hit just like the rest of our varieties.

DWARF CHAMPION

A very unusual tomato species in that the fruit doesn't carry any stem when picked. Most all tomatoes have a joint just above the shoulder of the fruit and when picked the joint breaks and is left on the tomato. The stem of this tomato remains on the plant. A very compact dwarf plant bearing up to two-inch diameter fruits. Very mild flavored solid fruit. Almost identical to the long known old strain of Dwarf Champion. Maturity about 60 days.

Pkt. 25c; ¼ oz. 90c.



New Tomatoes

COLORADO RED (68 Days)

A new tomato produced and released by the Cheyenne Horticultural Field Station of Wyoming, in cooperation with the Fort Lupton Canning Company, Colorado. Its development resulted from segregation generations and selections of the cross of Alpine X Cardinal. Critical selections for many years for earliness, resistance to sun scald, yield and quality was practiced. Medium size, semi-indeterminate vines have good foliage coverage. Medium-size fruits have good red color and fleshy interior. Colorado Red is able to set fruit under cooler temperatures, such as experienced in higher altitudes, and is recommended as a canning variety for northern Colorado and in Wyoming.

Pkt. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.10; $\frac{1}{4}$ lb. \$3.50; 1 lb. \$17.80.

TEXTO 1 (W-7)

A new tomato developed for the lower sections of Texas, especially through the Rio Grande valley. The cross was made by Dr. Bruce Perry at the Winter Haven Experimental Substation, using Bounty and Rutgers strains. Most encouraging tests have been made in the Rio Grande valley and limited extent over the rest of Texas. Increased yields of 50 to 100 per cent over Rutgers have generally been noted. Maturity about 10 days to two weeks earlier and at least equal in size and appearance of fruit, holding up and ripening as well in storage. Medium size, semi-indeterminate vine growth. Fleshy fruit of good red color. A very excellent green wrap variety

Pkt. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.10; $\frac{1}{4}$ lb. \$3.50; 1 lb. \$11.80.

WATERMELON BEEFSTEAK (75 Days)

An extremely fleshy, large pink skinned tomato we are adding to our collection this year. Interior of fruit is a purplish red, very fleshy with only a few seeds and having a mild delicious flavor. Fruits get to weigh two pounds and over without staking. Large indeterminate vines, heavy foliage. This is an old variety that has been grown for nearly a century, but now practically extinct. It was found in the hands of only a few neighbors in a town of West Virginia.

Pkt. 25c; $\frac{1}{4}$ oz. 45c; 1 oz. \$1.75; $\frac{1}{4}$ lb. \$6.50.

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PERON OUTDOES HYBRIDS

I would like to tell you of my experience with your seeds. I tried Peron in alternate rows with three other varieties, namely Southland, Big Boy Hybrid and Homestead (obtained at a local seed store). Needless to say, your Peron far out performed all others on every count. Even in size (or weight) they averaged just about identical to the giant Big Boy when grown in same soil, side by side and given identical treatment.

John G. Robinson, Burnsville, N. C.



New Tomatoes

MANALEE (68 Days) — Wilt Resistant

A new tomato variety released by the Gulf Coast Experiment Station of Florida. An early maturing strain especially adapted for fall production in areas of the southern half of Florida. A very productive tomato of deep globular medium size with an attractive smoothness. Medium size indeterminate vines with ample foliage coverage. For many years Grothen's Globe has been the old standby in tomatoes for greenwrap and shipping to northern markets. Manalee was developed as a greater improvement on this old time strain, having resistance to four different fungus diseases and greatly increased productivity. Several days gain in earliness is also an advantage for higher market prices. Tests in Florida the past few years have shown Manalee to be consistently more productive, earlier and better plant health than the common Grothen's Globe strain.

Pkt.: $\frac{1}{8}$ oz. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.20; $\frac{1}{4}$ lb. \$4.40; 1 lb. \$14.50.

OHIO W-R BROOKSTON — Wilt Resistant

A newly developed tomato from the Ohio Agricultural Experiment Station, having unusually high fruit quality for canners and home gardeners. Interior color of fruit is a dark red, similar to Rutgers giving an excellent finished product. Maturity a few days earlier. Slightly flattened fruits are large under good growing conditions and set well under hot weather conditions. Total yield exceeds Rutgers and being earlier presents a very important new canning strain.

Pkt. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.20; $\frac{1}{4}$ lb. \$4.40; 1 lb. \$14.50.

LUTESCENT (70 Days)

A new and very rare tomato of unusual oddity. Plants look normal until fruit begins to set. Mysteriously from there on the lower leaves turn yellow but remain alive and healthy. The calyx, many times of monstrous size, together with the fruit, turns yellow. It appears as though the plant were about to produce yellow tomatoes, but lo and behold on complete ripeness the fruit turns red. The combination of green and yellow leaves presents a beautiful sight as the yellowing proceeds upward from the base, eventually enveloping most of the plant at extreme maturity. Globular medium size fruits of mild flavor. Having no commercial value, this strain is merely ornamental. While the plant itself is of fixed type, yellowing of the leaves and fruit is due to an inherent yellow-recessive characteristic.

Pkt.: (about 300 seeds) 25c; $\frac{1}{4}$ oz. \$1.75.

NECTARINE (72 Days)

Another rare tomato having a sticky characteristic on both fruit and leaves. Very mild medium size fruit appear as though a clear corn syrup had been poured over them. Interior of fruit is pink upon ripening with somewhat rusty appearing skin. Plant growth quite large, very dense with wide thick leaves. The extreme glossy shine of the fruit would be a most desirable characteristic if incorporated in a quality market variety.

Pkt.: (about 300 seeds) 25c; $\frac{1}{4}$ oz. \$1.75.

URBANA (70 Days)

A development from the University of Illinois by Prof. W. A. Huelsen. Bred for deep rich top soil conditions, experienced in many parts of Illinois, which cause tomato plants to grow all to vines and set very little fruit. Urbana is a very high yielding tomato, as proven at the Vineland, Ontario, Field Station in 1951 by out-yielding in both early and total yield over 100 varieties, including hybrids. Fruit is medium size, very smooth, globe shaped, deep scarlet flesh, firm, with thick walls and small seed cavities. Unripe fruit is light green, having even ripening characteristic. Fruit quality is highly praised by canning factories. Plants are determinate, compact and bushy with many short branches giving good fruit coverage.



Pkt. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.10; $\frac{1}{4}$ lb. \$3.50; 1 lb. \$11.80.

PRITCHARD (70 Days) (Wilt Resistant)

Sometimes called Scarlet Topper, because of the self-topping habit of vine growth. Pritchard was one of the first tomatoes developed having high disease resistance and excellent fruit quality. Also one of just a few varieties having resistance to nail-head spot. Bright scarlet fruit with deep red flesh, of good size and shape, has the appearance of Marglobe. Fruit is borne in clusters of five and produced in abundance. Vine growth is determinate, short jointed and of low growth with heavy foliage. Pritchard is a recommended variety for the new bean hamper culture explained on the back cover of this catalog.



Pkt. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.10; $\frac{1}{4}$ lb. \$3.50; 1 lb. \$11.80.

KOKOMO (Wilt Resistant)

A tomato developed at the Purdue Agricultural Experiment Station. Ripens in season with Rutgers. Very smooth deep red fruit, somewhat smaller than the latter, but yields and sets fruit better in hot weather. Vine growth indeterminate with heavy foliage. Kokomo is a most excellent canning strain for areas of Indiana.

Pkt. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.10; $\frac{1}{4}$ lb. \$3.50; 1 lb. \$11.80.

HOMESTEAD (Step 89)

A new wilt resistant tomato developed for the greenwrap production in southern states, especially Florida where it consistently has outyielded the well known Grothens Globe. Very comparable to Rutgers, but having more or less semi-determinate vine growth. Maturing slightly earlier than Rutgers, but larger in fruit size. Red fruits are exceptionally meaty, firm and a most notable absence of internal browning and puffiness. Homestead is a very excellent shipping strain. Home gardeners in Florida also praise it.

Pkt. $\frac{1}{8}$ oz. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.20; $\frac{1}{4}$ lb. \$4.40; 1 lb. \$14.50.

PEARSON (Improved Strain) (75 Days)

One of the most popular tomato varieties grown in California. Medium-size vines, bushy, self-topping and having dense foliage. Excellent yielder under hot temperatures of large, deep globular fruits, very solid, meaty, ripening to a good red color suitable for canning. It has always been assumed by many that Pearson is too late

in maturity for northern areas. This is not true, for we grow it very successfully, with most of the fruit getting ripe. It is likewise adapted to Florida and many other southern areas. Our northern grown Pearson seed tends to increase the hardness and earliness of this variety.

Pkt. $\frac{3}{8}$ oz. 25c; $\frac{1}{4}$ oz. 35c; 1 oz. \$1.25;
 $\frac{1}{4}$ lb. \$4.50; 1 lb. \$14.00

ROMA (Wilt Resistant) PASTE TOMATO (68 Days)

A very important new tomato development at the Plant Industry Station, Beltsville, Maryland. Final selection came from progenies of crosses of San Marzano, Pan American and Red Top. Vine and fruit characteristics resemble Red Top, but much more productive and slightly larger San Marzano type fruit. There has been great need in the past for a wilt resistant paste tomato in areas where infestations of fusarium wilt has been a problem. Roma fruit ripens evenly to a deep red color. Interior is extremely high in solids, making it excellent for processing whole, for manufacture of pulp or fortifying soup stocks. The mild flavor, few seeds and solid paste-type flesh make Roma fine for home use in fresh eating and salads.

Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50; $\frac{1}{4}$ lb. \$11.75.

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VITALITY: I must comment upon all tomato seed purchased from you. More vitality than other companies. T. H. Ellis, Landscape Architect, Fairfax, Va.

THESSALONIKI (68 Days)



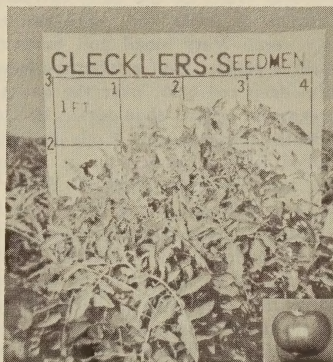
A wonderful new strain recently developed at the Ministry of Agriculture Experiment Farm in Greece. A cross of early Thessaloniki and late Thessaloniki. Mid-season in maturity. Vine growth indeterminate heavy, with dense foliage. Plant health throughout the season is very good, carrying considerable resistance to fungus diseases. Most amazing is its characteristic of producing practically all uniform size, deep globular fruits about the size of a baseball. Very beautiful, smooth, with perfect blossom ends. Small and rough-shaped fruits are a rarity. Skin is very tough, highly resistant to cracking. Ripens to a beautiful scarlet color, uniformly over the entire fruit. Its solid fleshy interior is mildly flavored and fruits keep very well after ripening. Adapted for staking and we value it a very important market or home garden strain. Reports of trials with Thessaloniki say "nothing more could be asked for in tomatoes."

Pkt. (about 600 seeds) 50c; $\frac{1}{4}$ oz. \$1.75;
1 oz. \$6.50; $\frac{1}{4}$ lb. \$24.50

EARLY GARDEN STATE (65 Days) (Campbell's 378)

A new quality red tomato developed by The Campbell Soup Co., resulting from an extensive breeding and testing program to perfect a canning variety combining earliness, heavy yield, fruit quality and fine red color. Matures a week earlier than Stokesdale. Heavy yielder of slightly flattened fruits, with entire settings averaging large in size, very securely attached by thick stems. Ripe fruit is smooth and remains firm for unusual lengths of time. Vine growth vigorous and dense with wide leaves similar to Rutgers, becoming semi-open after lying down with its fruit load. Its heavy, early yield ripens in about three to four heavy pickings in rapid succession and is usually delivered before late blight or the first frost strikes. From excellent reports from many areas of U.S. this variety has a wide adaptability.

Pkt. $\frac{1}{8}$ oz. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.10; $\frac{1}{4}$ lb. \$3.50; 1 lb. \$11.80



ANGORA TOMATO (68 Days)

Fuzzy, grayish white leaves and stems. Medium indeterminate vine growth. A most beautiful plant as the brilliant red tomatoes appear through the foliage. Medium size velvety-smooth fruits are extremely solid and rarely crack. A most delicious, very mild flavor. A very beautiful garden setting may be had by alternate planting of our Golden Glow tomato and flowers. A few plants will not come true in Angora; these can be detected in the seedling stage by the absence of fuzz on the leaves, which can be pulled and discarded.

Postpaid: Pkt. 50c; ¼ oz. \$2.50.

WE OBEY ORDERS

Please quit calling the Angora tomato a novelty, for it will set fruit in any kind of weather and not crack in a hundred. So far and as near perfect as any tomato I ever seen and above medium in size.

J. R. Holmes,
McCook, Nebr.

TICKLED TO DEATH

Your Angora produced more tomatoes for me last year than any variety I've ever grown. Plants were beautifully ornamental and definitely were never bothered by tomato hornworms.

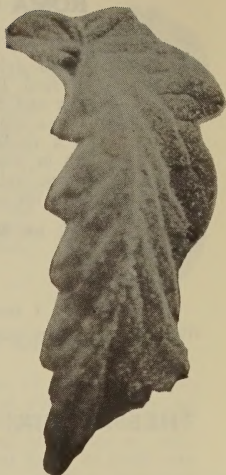
Frank J. Ball,
Pittsburgh, Pa.

We receive many reports of Angora tomato not being bothered by tomato hornworm. It's our contention they can't stand being tickled by the woolly fuzz while chewing away.

PERON (68 Days) Sprayless Tomato

A miraculous variety developed by Prof. Abelardo Piovano at the National University of Argentina. Medium size semi-determinate bushy vines are very resistant to fungus diseases common to tomatoes. Foliage is semi-dense. A very heavy yielder of large size, slightly flattened globular fruits of the most extraordinary quality. Interior of fruits very solid and meaty, without any core. Very small and numerous seed cells, form a perfect fruit structure. Ripens to a beautiful deep red color over the entire fruit without green or yellow shoulders. Its tough, velvety-smooth skin is very crack resistant and easily peeled without immersing in hot water, a rarity not found in other varieties. Flavor is mildly acid and of a most delicious taste. Fruits keep exceptionally long after ripening. The Peron tomato is called sprayless because it will produce a normal crop of quality fruit in most areas without any disease control. No other tomato was ever introduced that received so many voluntary complimentary reports and we have them by the hundreds. No other tomato ever introduced has shown such wide adaptability. These reports have come from practically every state, in areas where they were unable to grow any other strains. It performs wonderfully in the tropics where fungus diseases get out of hand. From Alaska we have a report it is wonderful in the greenhouse. Its drought resistance is terrific.

Pkt.: (about 600 seeds) 50c; ¼ oz. \$1.75; 1 oz. \$6.50; ¼ lb. \$24.50.



TOMATO JUICE A FORMULA

Tomato juice every morning is an excellent habit—it is equally good as a non-intoxicating cocktail. With a number in the family, it can become an expensive item, but it can very well be made at home when tomatoes are plentiful in the garden. Cut up and simmer some ripe tomatoes until they are soft. There is often enough juice in the tomatoes to prevent burning without the addition of water, but watch carefully and simmer very slowly. Next rub the hot pulp through a sieve—unless you are lucky enough to have a machine to do the job for you. A nylon sieve is very satisfactory, as the acid in any tomato preparation acts on metal ones and often leaves a metallic taste.

When it is sieved, measure the pulp and to every two pints of pulp add one-half pint of water, one ounce of sugar, one teaspoon of salt and a pinch of pepper. If you are going to make several pints and desire to preserve it, tomato juice needs to be sterilized. To do this return the juice to the pan and again bring it to a boil. Then pour into hot glass or porcelain-topped preserving jars and fasten them down just as you do for fruit bottling. Put the jars in a deep water kettle or boiler. Be sure the empty jars were tempered with warm water before adding the juice, otherwise it will crack the glass. Continue by adding and covering the sealed jars with hot water; bring to a boil for ten minutes.

For a stronger flavor, add a dash of worcester sauce or lemon juice, just before you serve. A shake of celery salt is another popular addition. Of course, whatever recipe you will serve, it should be chilled before serving.

There is nothing to equal the home grown and canned tomato product, especially if you grow our Peron Sprayless tomato, known the world over for tops in quality and flavor, as you eliminate chances of possible poison spray residues carried on the fruit, the metallic taste from tin cans and the inferior fruit allowed by many canneries to pass into their cans. We have been told by friends touring one large cannery of seeing a laborer spitting tobacco juice in one of their large cooking kettles.

EXPERIMENT STATION TESTIMONIAL

The Federal Experiment Station in Puerto Rico reports that Michigan State Forcing Tomato is (the) one tomato which produced excellently during the summer in greenhouse with rain protection, when no tomatoes can be produced in the open and when limited light, cloudy weather is the desired factor after rain protection.

Hans Heuer, Yuquiyu, Puerto Rico.

MENDOZA 44 IS EXCELLENT

I potted 1,000 Mendoza 44 plants in two-inch pots and sold them. All reports are excellent. Never saw such tomatoes. I myself have 200 plants, never saw anything like it.

J. A. Gould, Edwardsville, Ill.

A COLONEL REPORTS

Your Laketa is a nice tomato and all who tasted them felt, for a paste tomato they were excellent. Your Evergreen tomato was also excellent. I always plant one row of Perons, they never fail.

Col. John H. Holden, Abbingdon, Md.

A DIFFERENT CONCEPT AND TREATISE IN GARDENING

We have found something out of the ordinary in garden magazines in **FLOWER & GARDEN**, a monthly publication. The color reproductions and photographs of flowers, the systematic and easy to follow gardening articles are above comparison to any other magazine of its kind. Through a special certificate, Glecklers have worked out a low introductory offer with the publisher for our customers. Send in the enclosed special coupon direct with your remittance to the publisher.



GERMAN TOMATO (45 Days) Extreme Dwarf Bush

The most unusual dwarf bush tomato we have ever tested. Extreme dwarf rugged growth rarely grows more than a foot tall and the same in diameter. It is really a mystery how such a small plant can produce such an abundance of good size tomatoes. Extremely early, in fact we set out plants here in northern Ohio, June 15th, 45 days ripe tomatoes appeared. Somehow one of the fruits fell to the ground and was stepped on, before the first heavy frost struck, lo and behold there beside the mother plant stood progeny plants in full bloom. This took place in one of the driest summers on record. If the mother plants had been set a month earlier we would of had two crops in one year. Leaves have a distinct upward curl, very thick and rigid. Beautiful

globular red fruits attain a size up to 3 inches in diameter. Flavor is almost identical to the famous Rutgers strain. What a joy it will be for shut-ins and indoor gardeners to watch this dwarf bush tomato grow in their homes and bear delicious fruit. All you need to grow them is a 10 inch flower pot or larger and set in a southern exposed window. Like greenhouse tomatoes the plant must be tapped with a stick when blossoms reach the open and extreme yellow stage in order to effect pollinization. This is taken care of by the wind when grown outdoors. Better yet, get some of the new hormones, spray on the blossoms for artificial pollinization and produce seedless tomatoes.

Pkt. (about 100 seeds) 25c; ¼ oz. \$2.50.

EVERGREEN TOMATO Green When Ripe

A strange tomato that refuses to change color from its green stage other than a pale yellowish green when dead ripe. Interior of fruit is extremely fleshy, remains green even though rotten ripe. Flavor is a typical delicious tomato taste, moderately acid. Very fine for slicing and frying and especially for making delicious conserves. Size is medium to large; maturity about 72 days. Very extensive, vigorous vine growth.

Pkt. 50c; ¼ oz. \$2.50.

I had a very pleasant surprise on raising your EVERGREEN tomato from one plant that was given to me by one of your customers. We like the flavor of your EVERGREEN tomato very much.

Oct., 1956

Mrs. Chas. H. Tauer, St. Paul, Minn.

CUYANO

New Smooth Marman

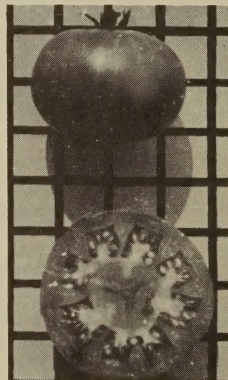
A new strain of Marman developed by Prof. Abelardo Piovano at the National University of Argentina. An outstanding improvement over the original strain. Maturity a few days earlier, vine growth the same but more resistant to fungus diseases. Fruit quality is greatly improved, much smoother and solid. Interior is fleshy without cavities or puffiness. Size is somewhat larger in the early clusters, which is the important part of fruit setting for early market. In both vine and fruit this new strain of Marman called Cuyano is a great improvement over the original strain.

Pkt. (about 300 seeds) 25c; ¼ oz. \$1.75; 1 oz. \$6.50.

We are very thankful for the source of information that told us about your company as we are looking forward to many pleasant hours with your seeds and plants.

Feb. 24, 1953

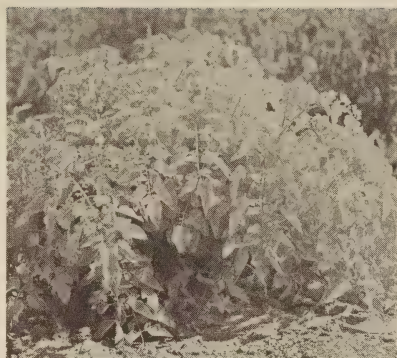
Mr. C. D. Ebbert, West Palm Beach, Fla.



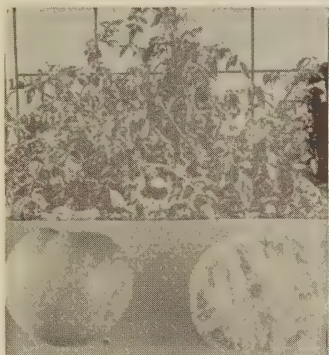
GOLDEN GLOW

A new yellow-leaved tomato. Medium size, dense, bushy plants remain yellow the entire season. The striking yellow appears like fluorescence in the garden, very eye-catching even at a great distance and makes a most beautiful contrast among other green vegetable plants. Bears small pale-orange-colored fruits, very mild in flavor. The yellow leaves are not a fixed characteristic and are more of a mutation having a gene-deficiency. A small percentage of plants from our seed will have light green leaves. These can be detected in the seedling stage; when about three or four inches high they may be pulled and discarded from the flats.

Pkt. 50c.



I had excellent results with EARLY GIANT HYBRID tomatoes I raised from the seed purchased from you last year. I sold tomatoes all through the drought last year when other people didn't have tomatoes.
H. J. Rice, Jr., Ekron, Ky.



GOLDEN SPHERE (72 Days)

A new, superb yellow tomato developed by Dr. P. A. Young, plant pathologist at the Texas Agricultural Experiment Station. The result of 10 years' effort in breeding and selecting a wilt resistant yellow strain possessing perfect globular, large size fruits of mild, delicious flavor. Fruits are very solid with a tough skin. The frosty, fleshy interior is very tempting, and is excellent for preparing mild preserves. Vine growth quite extensive, sprawling, with dense foliage. Leaves are characteristically smooth with a grayish green color.

Pkt. (about 600 seeds) 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50

WE EAT A LOT OF TOMATOES—Tomato consumption in the U. S. is estimated at approximately 24 pounds or 75 medium-sized tomatoes.

CLUSTER-MATO (55 Days)

New Selection

Our own extra early selection for staking or ground culture, for the first on the market. Extremely solid and meaty, large to medium in size, borne in generous successive clusters, as shown in photograph. Although slightly flattened in the first setting, becomes globular-shaped in the following clusters. The meaty interior, thick outer walls and tough skin resist cracking and bruising. Very mild in flavor, together with the juicy and meaty texture, presents a real table treat. Delightfully smooth and free of blossom-end scars. Plants are very adaptable for staking and semi-open at ripening time. Cluster-Mato has a most notable characteristic of setting fruit in cooler temperatures than permissible with other extra early varieties. For maximum results, plant in well drained, fertile, sandy loam soil.

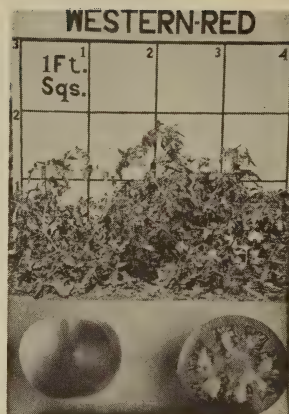


Pkt. (about 600 seeds) 25c; $\frac{1}{8}$ oz. 50c; $\frac{1}{4}$ oz. 80c; 1 oz. \$2.75; $\frac{1}{4}$ lb. \$10.50

WESTERN-RED (68 Days)

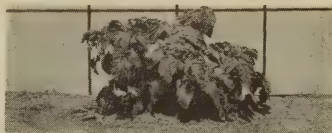
A new and important red, market variety developed by L. F. Locke, soil scientist at the Southern Great Plains Field Station. A cross of Porters X Danmark X Break O'Day. Western-Red was bred and selected for its characteristic of setting fruit under the hot and dry conditions of the respective area where it was developed. It has proven to produce much higher yields than other well known standard varieties under adverse climatic conditions. Vines are medium size, determinate in growth. Rather open foliage coverage; however, fruits resist sun scald remarkably well. Mid-season in maturity, the fruits attain a medium average size, light red color and mild in flavor. Western-Red is recommended as a home garden and local market variety for western Oklahoma, southwestern Kansas, eastern New Mexico and western Texas.

Pkt. $\frac{1}{8}$ oz. 25c; $\frac{1}{4}$ oz. 40c;
1 oz. \$1.50; $\frac{1}{4}$ lb. \$5.50



PUCK (68 Days)

An extremely dwarf English variety. Low growing, stubby plants with ridged, wide dark green leaves. Maturity mid-season. Small globular fruits seldom attain a size more than $1\frac{1}{2}$ inches in diameter, grouped mainly up the main stem almost completely hidden. The mass of clusters is very tight together, similar to grapes. Light red fruits are very solid, mild in flavor and keep long after ripe. Puck possesses a notable characteristic of being able to set fruit in very



(Background 1' Squares)

cool temperatures.

Pkt. (about 600 seeds) 25c; $\frac{1}{4}$ oz. 90c

LONGRED (68 Days)

An important main crop type for market growers and canners, developed at the New York Agricultural Experiment Station. Fruits are exceptionally smooth, almost perfectly round, deep globular, medium to large in size. Mid-season in maturity, ripening an early cluster and extending its harvest over a long period. We know of no other variety giving so much satisfaction and that good firm feel in picking.

The perfect roundness, free of cracks and blemishes, fine red color and resistance to sunburn make it an outstanding variety. Longred shows exceptional resistance to anthracnose. Vine growth is vigorous and sprawling, becoming semi-open at ripening time. The dark green leaves are very thick and rigid.

Pkt. $\frac{1}{4}$ oz. 25c; 1 oz. 75c; $\frac{1}{4}$ lb. \$2.50;
1 lb. \$7.50

QUEEN (68 Days)

A very important new market strain developed through the cooperation of Rutgers University and the New Jersey Agricultural Experiment Station, supervised by Prof. L. G. Schermerhorn, vegetable crops specialist and also the man who developed the Rutgers tomato. A cross of Rutgers X Valiant and named after the original Queens College, which is now known as Rutgers University. Vine growth indeterminate, very rapid, extensive and spraw-

ling. Perfect for staking. Foliage density midway between both of its parents. Mid-season in maturity, ripening about a week to 10 days earlier than Rutgers. An exceptionally heavy producer of very deep, globular fruits, averaging medium in size. Thick outer walls, good inside red color and a semi-acid flavor. The development and release of Queen we believe is as important as its Rutgers parent.

Pkt. $\frac{1}{8}$ oz. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.20;
 $\frac{1}{4}$ lb. \$4.20; 1 lb. \$14.80

GARDEN STATE (72 Days)

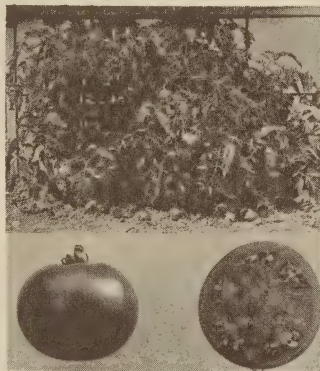
A very important canning and market variety developed by Dr. D. R. Porter of the Campbell Soup Co. Originally tested as Hybrid 37, and now named Garden State. A notable variety for its heavy yield of large size, well colored red fruits, maintaining good size over the entire season. Semiglobular fruits have tough skins, resisting cracking and sunburn. Due to excellent fruit qualities, Garden State has become

one of the favored varieties used by Campbell Soup Co., and likewise equally fine for market. Maturity is in season with Rutgers, but ripening first clusters a few days ahead of the latter. Vine growth is vigorous, healthy, thick stems, wide leaves and able to withstand adverse weather conditions.

Pkt. $\frac{1}{4}$ oz. 25c; 1 oz. 75c; $\frac{1}{4}$ lb. \$2.50;
1 lb. \$7.50

TOMATO FORTUNE (72 Days)

An outstanding new red developed at the University of Arkansas. A cross of Rutgers X Pan American. Large bushy vines, inherited from its Rutgers parent possess even greater foliage density. Fruit yield, much higher, averaging only slightly smaller than Rutgers in size. Greater globular depth of fruits, possess the Rutgers characteristic of ripening to a deep red from the interior outward. Fruits are meaty without a core, mild, semi-acid and somewhat sweet in flavor. The juice is quite sticky, indicating sugar content. Maturity in season with Rutgers, but ripening first clusters a few days ahead of its parent. We find this variety worthy of its name, "Fortune," showing fully one-third greater fruit settings and yielding ability than Rutgers. Very important as a combination green-wrap and canning variety. Its resistance to fusarium wilt, high fruit setting ability and dense foliage will adapt Fortune to most of the southern states.



Pkt. $\frac{1}{8}$ oz. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.10; $\frac{1}{4}$ lb. \$3.50; 1 lb. \$12.50

PONDEROSA (Red) (72 Days)

Super Argentina Strain

A large-fruited strain of Ponderosa obtained from Argentina. The preferred canning tomato in their country. Vine growth extensive, healthy, very dense foliage and exceptionally rapid growth. Fruits average very large, typically Ponderosa in shape;

very fleshy without a core, ripening to a dark red color. Its highly acid flavor and fine red color make this strain very adaptable for the canning industry.

Pkt. $\frac{1}{8}$ oz. 25c; $\frac{1}{4}$ oz. 45c; 1 oz. \$1.75;
 $\frac{1}{4}$ lb. \$6.50

RUTGERS (Indiana Strain) (72 Days)

A superior strain of Rutgers, re-selected and supervised at Purdue University. Slightly earlier and much more productive than the original 290 strain as it came from New Jersey. Fruit quality and color likewise are greatly improved. Fruits are smooth, slightly flattened at the stem-end, deep red color ripening from the interior outward. Thick walls, small seed cavities

with very few seeds form very solid fruits. Plants are large, thick stems with dense foliage protecting fruits from sunburn. To get maximum yield from Rutgers, soil must not be over supplied with nitrogen. A heavy application of phosphate is recommended to insure early ripening and obtain the entire harvest.

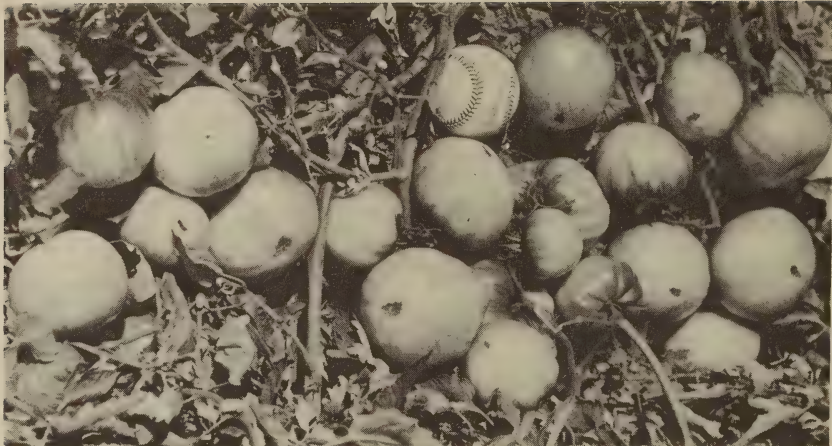
Pkt. $\frac{1}{4}$ oz. 25c; 1 oz. 50c; $\frac{1}{4}$ lb. \$1.75;
1 lb. \$5.50

SOUTHLAND (74 Days)

A wilt and blight resistant variety developed at the Regional Vegetable Breeding Laboratory at Charleston, S. C. Southland is a standard type, general purpose, red tomato, ripening in season with Rutgers and Marglobe. About equal to Rutgers in size, but slightly more oblate. Fruits are very smooth, extremely solid and meaty with a very tough peel, holding up for unusual lengths of time after ripening. Its tough skin gives very high resistance to

cracking. Southland is a fine green wrap and shipping variety. Vines are upright, quite dense and slightly more open than Rutgers at ripening time. Southland is resistant to fusarium wilt, early blight, moderately to anthracnose and one form of common potato late blight. For maximum yield and fruit size, Southland requires fertile soil, quite high in both nitrogen and phosphate.

Pkt. $\frac{1}{8}$ oz. 25c; $\frac{1}{4}$ oz. 40c;
1 oz. 90c; $\frac{1}{4}$ lb. \$3.20; 1 lb. \$11.50



MISSION DYKE (70 Days)

A new large fruited pink tomato, the most important, having so many desirable characteristics ever developed. Ancestry unknown but it was developed by a Kansas City, Mo., florist now deceased. Above photo is a typical fruit setting in the green stage. Vine growth large, indeterminate, vigorous healthy foliage, extremely disease and drought resistant. Fruits average about 14 ounces and 1½ pound fruits are common. Though very large most of the fruits have very smooth blossom ends and shoulders. Flavor delightful, very mild. Skin and flesh medium pink, solid and highly crack resistant. We had this strain tested in Puerto Rico in 1953, it performed wonderfully and resisted all of the unfavorable conditions the tropics could give it. If your market requires a large fruited pink, this is really IT.

Pkt. (about 600 seeds) 25c; ¼ oz. 90c; 1 oz. \$3.50; ¼ lb. \$11.75.

CHESAPEAKE (75 Days)

Wilt Resistant

A new development from the University of Maryland. Vine growth indeterminate, medium size, foliage ample for fruit coverage. Very prolific yielder of large size fruits of very high quality and mild flavor. Maturity a few days later than Rutgers with better red color, firmer and having higher solids content. Although it was developed for late market in areas near the Chesapeake Bay and its tributaries has also been found adapted to Delaware, Pennsylvania and it performs excellent in northern Ohio.

Pkt. ⅓ oz. 25c; ¼ oz. 40c; 1 oz. \$1.20; ¼ lb. \$4.40; 1 lb. \$14.50.



TWO GREAT FARM MAGAZINES HAVE MERGED

For only 5 cents per copy you now can get **FARM JOURNAL** and **COUNTRY GENTLEMAN**, combined in one big magazine. Fill out the enclosed reduced money-saving coupon and send with remittance to the address thereon.

PLAMAR (65 Days)

A new development from the University of Puerto Rico. A cross of their native variety, "Platillo," and Marglobe. Possesses a notable characteristic of setting fruit under extremely hot climatic conditions. Vines are very vigorous, extensive, healthy and extremely rapid in growth. Slightly flattened fruits average medium in size, with thick placental walls. Ripens to a

medium red color, possessing good keeping qualities after ripe. Cracks are very limited. We recommend Plamar for southern states, where other varieties do not set fruit under abnormally hot and dry climate. Very resistant to early blight and fusarium wilt.

Pkt. $\frac{1}{2}$ oz. 25c; $\frac{1}{4}$ oz. 35c; 1 oz. 90c;
 $\frac{1}{4}$ lb. \$3.50

SUMMER PROLIFIC (65 Days)

New hot weather variety from the Texas Agricultural Experiment Station. A cross of Porters Globe and Stokesdale. Ripens to a beautiful deep pink, very smooth, practically crack proof and mild in flavor. Uniform size, averaging about six per pound in the first settings and the size increasing to four or five per pound later on. The globe-shaped fruits are extremely solid, because of their thick outer walls and very tough skin. Ripe fruits keep fine for long

periods of time. Summer Prolific is able to set fruit in very hot summers, mainly because of the thick, heavy sepals protecting the flower parts. Vine growth very vigorous, upright and dense, with thick wide leaves, protecting fruits from the hot sun. Summer Prolific is an excellent variety for abnormally hot climates, resisting sun-scald and splitting, resulting in souring.

Pkt. $\frac{1}{2}$ oz. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.10;
 $\frac{1}{4}$ lb. \$3.50; 1 lb. \$11.80

SAN MARZANO (65 Days)

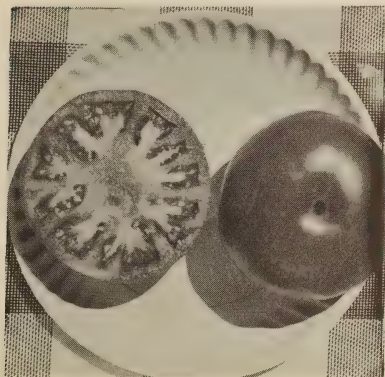
Large Fruited Strain

A selected strain of Italian paste tomato obtained from Prof. Abelardo Piovano, vegetable crops specialist and agronomist at the National University of Argentina. A very large-fruited strain obtained after many selections by Prof. Piovano in his extensive work in tomatoes. Mid-season in maturity. Vine growth vigorous, bushy with dense foliage and of excellent plant health. A very healthy yielder of beautiful deep scarlet, long plum-shaped fruits, having a most tempting, frosty, meaty and mild flavor. Having very little juice, excellent for tomato paste or combining with a juice variety for home canning. A most beautiful and tasty salad can be prepared by slicing lengthwise and stuffing with bits of cabbage and peppers cut up, garnished with mayonnaise.

Pkt. (about 600 seeds) 25c; $\frac{1}{4}$ oz. 90c;
1 oz. \$3.50; $\frac{1}{4}$ lb. \$11.75



(Background 1" Squares)



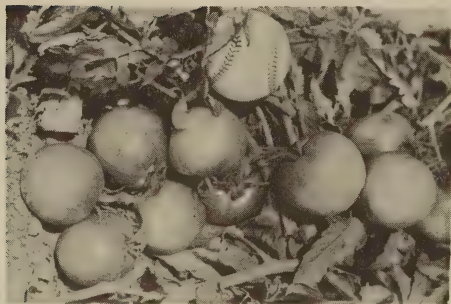
ATHENS (68 Days)

A selected strain of this variety obtained from Greece. Mid-season maturity. Medium-size vines, dense foliage and semi-sprawling in growth. Fruits average very large, heavy, solid-fleshed and without a core. Athens is the only extra large fruited variety we have ever seen having a notable absence of rough fruits, yet maturing a heavy yield of extra large, smooth, red fruits in mid-season. Flavor is mild and semi-acid. A most valuable strain for local markets or home gardeners who desire very large quality tomatoes.

Pkt. (about 600 seeds) 25c; $\frac{1}{4}$ oz. 90c;
1 oz. \$3.50; $\frac{1}{4}$ lb. \$12.50

Maturity dates are approximately from setting of healthy stocky plants to ripening of first fruits.

IMPROVED GREENHOUSE STRAINS



MICHIGAN STATE FORCING

(75 Days)

Wilt Resistant

A very important greenhouse variety. Healthy vigorous vine growth, dark green foliage. Beautiful red, deep globular shaped fruits are unusually firm and smooth when ripe. Very thick fruit walls and few seeds. Our selected strain is the result of two years of special selection, one by a foremost plant breeder in Michigan and one of our own, commonly showing 8 to 10 ounce fruits in the third and fourth

clusters. There has been increasing numbers of growers using this variety for outdoor growing with excellent success.

Pkt. (about 600 seeds) 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50; $\frac{1}{4}$ lb. \$11.75; 1 lb. \$44.50.

OHIO W-R 3 GLOBE

Wilt Resistant

The main variety now used in glass-house production in Ohio. Extensive determinate growth, easily pruned to a single stalk and ample foliage grown under glass. Maturity about 68 days. Color of fruit, pink. Globular shape as name implies with many locules. Fruit size is large on first clusters of heavy vegetative plants, diminishing to medium size in later clusters. Number of fruits per cluster are 3 to 4. In the past two years a mutant has appeared in stock seed of this strain and has multiplied to quite serious extent. Fruits carrying this characteristic are spotted and in advanced stages have long stripes. Through ridged selecting and roguing the past two years we have eliminated this mutant and also selected for slightly larger fruit.



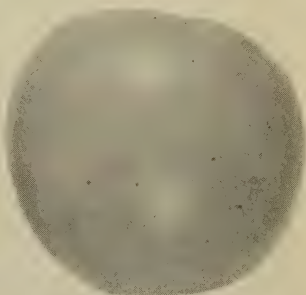
Pkt. (about 600 seeds) 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50; $\frac{1}{4}$ lb. \$11.75; 1 lb. \$44.50.

NEW OHIO W-R SEVEN

(Wilt Resistant)

Just released from the Ohio Agricultural Experiment Station at Wooster. A new pink tomato for greenhouse production. Fruit appears similar to the above Ohio W-R 3 Globe, but having much superior fruit quality and having resistance to fruit pox which is a considerable problem in some greenhouses. Fruit of Ohio W-R Seven averages larger, has much deeper globe shape and more uniform size. Vigorous vines bear very heavily. Maturity about 68 days.

Prices are the same as the above Ohio W-R 3.



RECOMMENDED BY CONSUMERS UNION

OF THE U. S., INC. — An independent non-profit organization which tests a great variety of consumer goods and publishes its findings in a monthly magazine. In the April, 1955, issue Glecklers Seedmen was one of six seed concerns listed as, "known good sources of tomato seed."

EARLY RED STRAINS

- GERMAN TOMATO (45 Days):** Extreme dwarf bush, fine for flower pots.
Pkt.: (about 100 seeds) 25c; $\frac{1}{4}$ oz. \$2.50.
- MARMAN (50 Days):** Small vines medium fruit, crack and sunburn proof.
Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50; $\frac{1}{4}$ lb. \$11.75.
- CUYANO (48 Days):** Improved strain of Marman, smooth fruit, solid.
Pkt. 25c; $\frac{1}{4}$ oz. \$1.75; 1 oz. \$6.50.
- CLUSTER-MATO (55 Days):** Good for staking, extremely solid, flavor.
Pkt. 25c; $\frac{1}{8}$ oz. 50c; $\frac{1}{4}$ oz. 80c; 1 oz. \$2.75; $\frac{1}{4}$ lb. \$11.50.
- EARLIANA (58 Days):** Well known early standby.
Pkt.: $\frac{1}{4}$ oz. 25c; 1 oz. 80c; $\frac{1}{4}$ lb. \$2.30; 1 lb. \$6.50.
- SIOUX (60 Days):** Fruit large, smooth, attractive, red color and meaty. Foliage remains in good condition throughout the season. Determinate vines.
Pkt. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.50; $\frac{1}{4}$ lb. \$5.50.
- FIRESTEEL (60 Days):** For early market or home garden. Medium size, smooth, globular scarlet fruit. Very meaty with thick walls; ripens uniformly. Short vines, spreading flat to partly upright. Fairly dense foliage coverage. Prolific and sets fruit when others are dropping their blossoms.
Pkt. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.50; $\frac{1}{4}$ lb. \$5.50.
- ALPINE (60 Days):** Quality; cool setter, uniform; semi-determinate.
Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50; $\frac{1}{4}$ lb. \$11.75.
- POTENTATE (60 Days):** For staking; prolific in cool greenhouse.
Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50.
- MARMANDE (60 Days):** Dwarf, high yielding in warm climates.
Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50.
- EARLY GIANT F-1 HYBRID (61 Days):** Early, size, yield, outstanding university reports. Pkt. (50 seeds) 50c; 2 pkts. 95c; 3 pkts. \$1.35; $\frac{1}{8}$ oz. \$10.00.
- TATURA (62 Days):** Dwarf bush, globe, withstands sandstorms.
Pkt. 50c; $\frac{1}{4}$ oz. 90c.
- MARKET SUPREME (62 Days):** Prolific staker, globe, long keeping.
Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50.
- BREAK O'DAY (62 Days):** Red strain long time early market type.
Pkt. 25c; 1 oz. 80c; $\frac{1}{4}$ lb. \$2.30; 1 lb. \$6.50.
- VALIANT (62 Days):** Old time preferred early market type, staker.
Pkt. 25c; 1 oz. 80c; $\frac{1}{4}$ lb. \$2.30; 1 lb. \$6.50.
- EARLY SCARLET (62 Days):** Wisconsin developed quality market type.
Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50.

MID-SEASON STRAINS

- WISCONSIN 55 (65 Days):** Juice type canner, prolific, important.
Pkt. 25c; 1 oz. 75c; $\frac{1}{4}$ lb. \$2.50; 1 lb. \$7.50.
- EARLY GARDEN STATE (65 Days):** Prolific canner from Campbell's.
Pkt. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.10; $\frac{1}{4}$ lb. \$3.50; 1 lb. \$11.80.
- RED JACKET (65 Days):** Potato leaf, important canner and garden.
Pkt. 25c; 1 oz. 75c; $\frac{1}{4}$ lb. \$2.50; 1 lb. \$7.50.
- MARKET FAVORITE (65 Days):** Staker, large fruit, smooth, dense foliage.
Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50.
- PLAMAR (65 Days):** Hot climate producer, vigorous productive.
Pkt. 25c; $\frac{1}{4}$ oz. 35c; 1 oz. 90c; $\frac{1}{4}$ lb. \$3.50.
- SAN MARZANO (65 Days):** Large strain, plum shaped, paste type, prolific.
Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50; $\frac{1}{4}$ lb. \$11.75.
- RED TOP (65 Days):** Plum shaped, paste type, small bush, fast ripening.
Pkt. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.15; $\frac{1}{4}$ lb. \$4.25.
- ATHENS (68 Days):** Giant fruit, smooth, medium vine, for garden.
Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50; $\frac{1}{4}$ lb. \$12.50.

THESSALONIKI (68 Days): Very important staker, quality, uniform.

Pkt. 50c; $\frac{1}{4}$ oz. \$1.75; 1 oz. \$6.50; $\frac{1}{4}$ lb. \$24.50.

MANASOTA (68 Days): Early Florida shipper, globe, prolific.

Pkt. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.10; $\frac{1}{4}$ lb. \$3.25; 1 lb. \$12.50.

LONGRED (68 Days): Important quality greenwrap and canning type.

Pkt. 25c; 1 oz. 75c; $\frac{1}{4}$ lb. \$2.50; 1 lb. \$7.50.

QUEEN (68 Days): Excellent globe market type, prolific.

Pkt. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.20; $\frac{1}{4}$ lb. \$4.20; 1 lb. \$14.80.

WESTERN-RED (68 Days): Hot climate fruit setter, resists sunburn.

Pkt. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.50; $\frac{1}{4}$ lb. \$5.50.

PUCK (68 Days): Dwarf bush, cool setter, prolific, good size.

Pkt. 25c; $\frac{1}{4}$ oz. 90c.

GOLD DUST (68 Days): Staker, globe, crack-free, long keeping.

Pkt. 50c; $\frac{1}{4}$ oz. \$1.75; 1 oz. \$6.50.

STENNER'S EXHIBITION (68 Days): Similar to above, more foliage.

Pkt. 50c; $\frac{1}{4}$ oz. \$1.75.

LATE RED STRAINS

KOPIAH (70 Days): Important for market and canning in gulf states.

Pkt. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.20; $\frac{1}{4}$ lb. \$4.40; 1 lb. \$14.50.

HOMESTEAD (70 Days): Unexcelled for greenwrap, solid shipper.

Pkt. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.20; $\frac{1}{4}$ lb. \$4.40; 1 lb. \$14.50.

DURBOT (70 Days): Hot weather type, canner and market.

Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50.

SANTA CATALINA (70 Days): Jumbo size red pear tomato, heavy yielder.

Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50.

RUTGERS (72 Days): Indiana strain, earlier, more productive.

Pkt. 25c; 1 oz. 50c; $\frac{1}{4}$ lb. \$1.75; 1 lb. \$5.50.

GARDEN STATE (72 Days): Campbell's quality canner, perfect for market in middle west and central eastern states.

Pkt. 25c; 1 oz. 75c; $\frac{1}{4}$ lb. \$2.50; 1 lb. \$7.50.

MANALUCIE (72 Days): Very important for greenwrap; resists disease.

Pkt. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.20; $\frac{1}{4}$ lb. \$4.40; 1 lb. \$14.50.

FORTUNE (72 Days): Important market type through middle eastern states.

Pkt. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.10; $\frac{1}{4}$ lb. \$3.50; 1 lb. \$12.50.

GROSSE LISSE (72 Days): Highest quality for middle west, globular.

Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50.

PONDEROSA (72 Days): Super Argentina strain, large fruited.

Pkt. 25c; $\frac{1}{4}$ oz. 45c; 1 oz. \$1.75; $\frac{1}{4}$ lb. \$6.50.

CALEPLATA (72 Days): Hot weather producer, disease resistant.

Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50.

SOUTHLAND (74 Days): Very solid, crack-proof, shipper and market type.

Pkt. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. 90c; $\frac{1}{4}$ lb. \$3.30; 1 lb. \$11.50.

PEARSON (75 Days): Improved, well known quality California strain.

Pkt. 25c; $\frac{1}{4}$ oz. 35c; 1 oz. \$1.25; $\frac{1}{4}$ lb. \$4.50; 1 lb. \$14.00.

CHESAPEAKE (75 Days): Important market type through middle east states.

Pkt. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.20; $\frac{1}{4}$ lb. \$4.40; 1 lb. \$14.50.

LANGADA (80 Days): From Greece, large fruited, heavy vines.

Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50.

GREENHOUSE FORCING STRAINS

OHIO W-R 3 (68 Days): Pink, pure selected strain, main type in Ohio.

Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50; $\frac{1}{4}$ lb. \$11.75; 1 lb. \$44.50.

OHIO GLOBE (75 Days): Old strain A, similar to above but not wilt resistant.

Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50; $\frac{1}{4}$ lb. \$11.75; 1 lb. \$44.50.

MICHIGAN STATE FORCING (75 Days): Wilt resistant, red, large size.

Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50; $\frac{1}{4}$ lb. \$11.75; 1 lb. \$44.50.

PINK STRAINS

MISSION DYKE (75 Days): Giant size, smooth, meaty, solid.

Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50; $\frac{1}{4}$ lb. \$11.75.

VOKAL (65 Days): No acid, for happy stomachs, good flavor.

Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50.

GULF STATE MARKET (70 Days): Old standby used in southern states.

Pkt. 25c; 1 oz. 80c; $\frac{1}{4}$ lb. \$2.30; 1 lb. \$6.50.

OXHEART (80 Days): Well known giant heart-shaped tomato.

Pkt.: $\frac{1}{8}$ oz. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.20.

PONDEROSA (83 Days): American strain. An old standby. Large, flat, deep, purplish pink fruit. Few seeds, thick flesh and a delightful, mild flavor.

Pkt. 25c; $\frac{1}{4}$ oz. 60c; 1 oz. \$1.65.

YELLOW STRAINS

SUNRAY (70 Days): No acid, very solid flesh, golden orange color.

Pkt. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.20; $\frac{1}{4}$ lb. \$4.40.

GOLDEN SPHERE (72 Days): Deep globe, mild excellent for preserves.

Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50.

JUBILEE (72 Days): Golden orange, deep globular, solid fleshed and mild, delicious flavor. Fruit is many times mistaken in appearance for an orange.

Pkt. 25c; $\frac{1}{4}$ oz. 60c; 1 oz. \$1.65.

YELLOW PLUM (72 Days): Bear in clusters, mild, tasty, for salads

Pkt. 25c; $\frac{1}{4}$ oz. 90c.

ORNAMENTALS AND NOVELTIES

TOMATO ORCHIDS (75 Days): Protruding carpels, stick out blossom end.

Pkt. 25c.

GREEN JELL (68 Days): Small red fruit, seed cells have green jell.

Pkt. 25c; $\frac{1}{4}$ oz. \$1.75.

THICK SEPAL (72 Days): Hairy stems, disease and heat resistant.

Pkt. 25c; $\frac{1}{4}$ oz. \$1.75.

PINK SAN MARZANO (68 Days): Delicate leaves, mild small fruit.

Pkt. 25c; 1 oz. \$1.75.

CHERRY (68 Days): Terrific yielder, small fruit, disease resistant.

Pkt. 25c; $\frac{1}{4}$ oz. \$1.75.

EARLY DWARF RED (65 Days): Curled up grey leaves, very odd.

Pkt. 25c; $\frac{1}{4}$ oz. 90c.

TATINER (70 Days): Same as above, larger fruit. later.

Pkt. 25c; $\frac{1}{4}$ oz. 90c.

LYCOPERSICON PIMPINELLIFOLIUM (75 Days): Wild currant type, thousands of fruit in clusters to each plant. *Prize Plant*

LYCOPERSICON CERASIFORME (75 Days): Terrific vines up to 25 feet, small fruit, oldest wild species in existence. Pkt. 25c; $\frac{1}{4}$ oz. 60c.

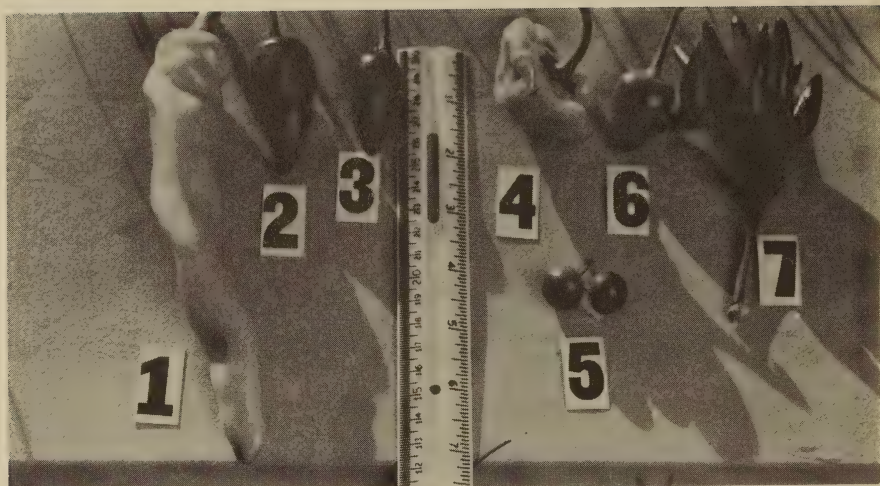
TINY TIM (45 Days): Small fruited dwarf plant for flower pot culture. Very interesting as a house plant. Pkt. 25c; $\frac{1}{4}$ oz. 45c; 1 oz. \$1.70.

OUR TOMATOES DRIVE THEM WILD

Gentlemen: My neighbors and friends went wild over the Watermelon Beefsteak Tomatoes I raised and gave them. Here is a list of names of folks wanting your catalog. Thanks for your catalog and good seeds.

November, 1957

H. P. Johnson, Doniphan, Mo.



ORNAMENTAL PEPPERS

Equally as interesting in growing and being varied in types and number as tomatoes are peppers or capsicum family. Coded in the above photo as follows: No. 1 Golden Wax; No. 2 Red Hot; No. 3 Purple Leaf; No. 4 Squash; No. 5 Cherry; No. 6 Christmas Tree; No. 7 Black Cuban. **Each Strain: Pkt. 25c.**

GOLDEN WAX, No. 1: Long Hungarian-type, extremely hot, ripens to a waxy golden yellow, never gets red. Medium size plants.

RED HOT, No. 2: True to its name. one of the hottest peppers that exists. Low growing, small flat bush, prolific bearer, ripening most fruits all at once.

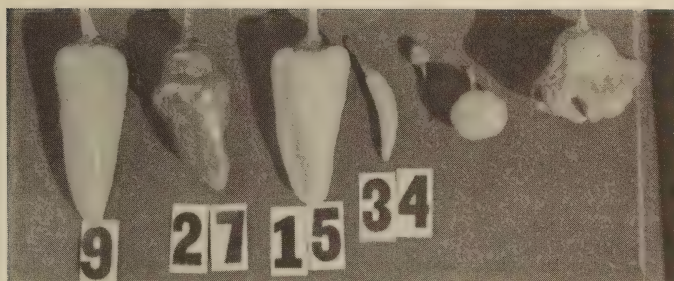
PURPLE LEAF, No. 3: Beautiful dark purple leaves, stems and fruit. The fruit turns red on ripening, very hot. Plants grow about 2½ feet high and make very contrasting borders for walks or backgrounds.

DWARF MIXTURE: A selection of new ornamental dwarf peppers from Italy. Something new and different. Excellent for pots. **Pkt. 50c.**

TOMATO PEPPER: Shaped like a tomato or squash, such as the above No. 4 photo. Can be eaten raw and prepared like salad. Mild flavor. **Mixed packet, red and yellow strains, 25c.**

CHRISTMAS TREE, No. 6: Plants about two feet high bear fruit the shape and size of Christmas tree light bulbs and having many colors of purple, white, yellow and finally red. Very ornamental.

BLACK CUBAN, No. 7: Borne in clusters and protruding upward above the small bushy plants. Fruit at setting is green, turning black and finally red. Stems of red ripe clusters may be cut and dried for a fine bouquet. Very fine for flower pot culture. While this strain seems not to be entirely fixed, with some variation in length and size of pods, one thing is fixed, that is the atomic heat in every pod. In our opinion it's the hottest little thing on earth.



MORE UNUSUAL PEPPERS

Coded by number (left to right): No. 9 Orange Sweet; No. 27 African Chili; No. 15 Yellow Friesdorf; Red Friesdorf (not shown); No. 34 Gold Cone; Pea Size (not numbered) original black Cuban strain; Yellow Cherry, and Red Xmas Bell.

Pkt. 25c each strain. Whole pods of Pea Size Black Cuban and Gold Cone are sent in packets, the sensation is too warm for us to process seed out of them.

ORANGE SWEET, No. 9: Medium early. Dwarf bush. Beautiful orange conical fruits. Extremely thick flesh very mild, sweet flavor. Makes a most beautiful and delicious salad combination. Very prolific. Adapted to flower pot culture and small gardens. A very showy plant. Highly frost resistant when mature.

AFRICAN CHILI, No. 27: The most prolific red chili we have ever seen. Unusual plant health and vigor, obtained from South Africa. Tall bushy vines. Late maturity.

YELLOW FRIESDORF, No. 15: From Italy. Medium early. Mild, sweet flavor. Large upright plants. Very prolific. Highly frost resistant at maturity.

RED FRIESDORF (not shown, but same shape fruit and plant as above yellow strain): Very hot. Thick fleshed. Extremely productive. Medium early. We have seen ripe fruit withstand 25 degrees, yet fruit would not break down after a warm up out in the field.

GOLD CONE, No. 34: Mass of pencil-size golden fruit protrude upward above the leaves on very dwarf plants. Very beautiful and wonderful for flower pots or small garden space. **Pkt. (Four pods, about 120 seeds) 25c.**

BLACK CUBAN (Pea Size): The true strain of Black Cuban pepper direct from Cuba. Small black fruits about the size of large peas, maturing red. Medium size, upright plants. Purple leaves and stems. Extremely hot. **Pkt. (Four pods, about 80 seeds) 25c.**

YELLOW CHERRY: Early extreme dwarf low growing plants. Beautifully ornamental for flower pots or small garden space. A mass of large cherry-size fruit protrude upward above leaves. Extremely hot.

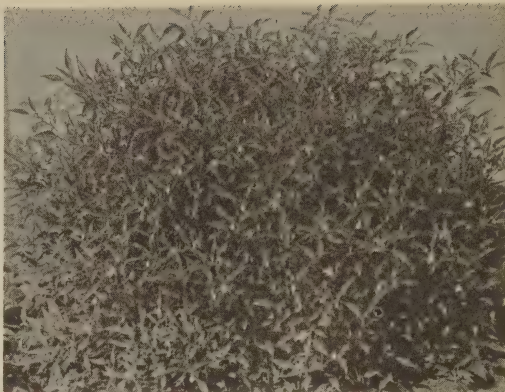
XMAS BELL: Odd red bell-shaped fruits hang like Christmas bells on large bushy plants. Late maturity, long bearing and extremely hot.

DWARF VARIGATED (Not shown): A very low, bushy pepper plant about one foot in diameter, with beautiful multi-colored leaves of green, white and purple. Small conical red peppers are borne in a mass of clusters. A most beautiful ornamental plant. Fine for potting. **Pkt. 25c.**

DAINTY PEPPER

One of the most beautiful plants in the pepper family. Very compact, small bush, having very small, delicate, bright green leaves. During the entire growing season plants are covered with little dainty white flowers. At maturity another sight unfolds as the entire plant is a mass of fiery red peppers protruding upward. Fruit is about one inch long, diameter about the same as a nail and extremely hot. The plants are fine as potted specimens or as borders in the garden and along walks.

Pkt. (4 pods, about 100 seeds) **25c.**



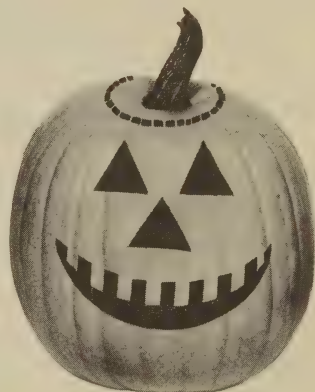
CHRISTMAS CHERRY-HOLIDAY PEPPER

A very compact plant, suitable for growing in flower pots. Fruit is about the size of a large cherry, a brilliant red color and very hot. Really a plant of beauty and very ornamental. **Pkt. 25c.**

JACK O' LANTERN PUMPKIN

A new development and a tailor-made pumpkin especially for Halloween by Northrup, King. Most pumpkins in the past did not have the necessary depth to allow room for the candle and ventilation above it. Practically all pumpkins sold at roadside stands are for Halloween carving. Jack O' Lantern is just the right size and shape for best and easiest carving. Stands 9 inches high and about 7 to 8 inches in diameter, with a smooth bright orange skin; flesh is firm even-textured. In fact Jack O' Lantern is a good all-around pumpkin.

Pkt. 25c; 1 oz. 45c; 1/4 lb. \$1.20; 1 lb. \$3.60.

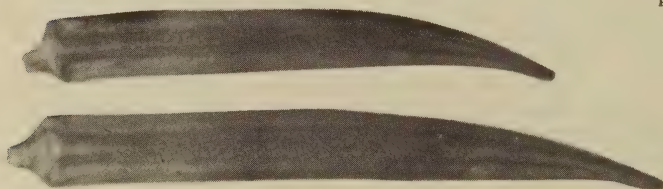


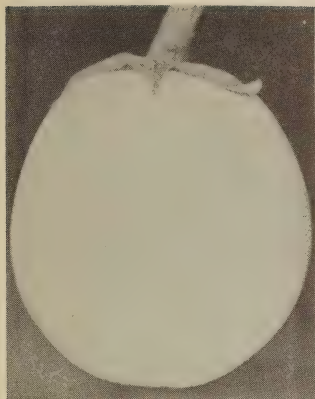
RED WONDER OKRA

Something new and original for your garden. An original introduction by Pocha & Sons of India. Both a novelty and unusually high quality strain with smooth spineless pods and excellent size. Tender and delicious when cooked. RED WONDER OKRA has all the advantages of green varieties, but combines a new startling color. Plants when fruiting are very eye-catching and are very decorative for the garden. In extreme southern climates seed may be sown early, directly outdoors.

In northern areas it is advisable to grow seedlings like tomatoes and transfer to plant bands or pots to be set outdoors after frost danger is over. This is a Glecklers' first introduction in the U. S. imported seed from India.

Pkt. (about 20 seeds) **50c.**





WHITE BEAUTY EGGPLANT

A superior quality, glistening white eggplant beyond all imagination. As the soap concerns advertise results "whiter than white," applies also to white beauty. Shape is much like black beauty, but larger. Fruit attains a size of up to four pounds and over. Seed cavities are confined to the bud-end half. Flavor is deliciously mild when fried in batter, unlike the bitter taste of other varieties. Foliage is a rich light green, not having the purple tinge like other strains. Sturdy upright plants grow up to four feet tall, holding the fruit well off the ground. The combination of extremely high quality and striking eye appeal of White Beauty will certainly bring this variety in heavy demand in years ahead. Harvest of eggplant is at its best while skin is still glossy.

Pkt. 25c; $\frac{1}{4}$ oz. 75c; 1 oz. \$2.75; $\frac{1}{4}$ lb. \$9.95.

EGGPLANT (Long White)

A long white strain from Italy having the fruit qualities of our round White Beauty, yet with elongated shape for better slicing and frying.

Pkt. 25c.

NEGRO-PRINCE

(Not shown)

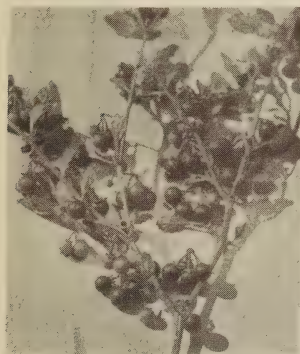
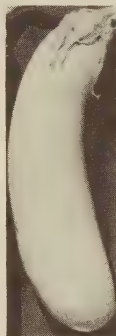
Really a delicacy. Dwarf, very early. Black fruit.

Pkt. 25c.

CARDINAL EGGPLANT

Very stiff, woody, large upright plants bear clusters of 3 to 5 per cluster of small, globular fruit about $1\frac{1}{4}$ inches in diameter. Plants are beautifully ornamental, with their dazzling red fruit hanging on light green, woody branches.

Pkt. (about 100 seeds) 25c.



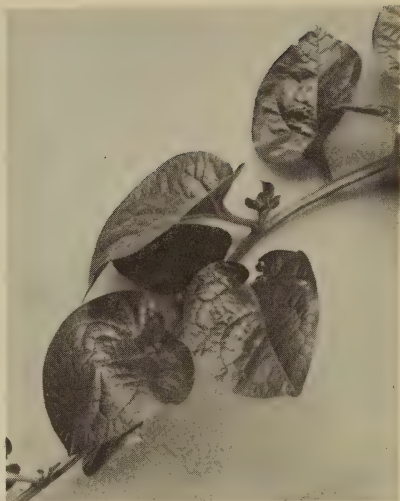
GSOBA

An annual domesticated blueberry from South Africa, sometimes called Xulu Tongue and is quite similar to the California Sunberry grown by the great Luther Burbank 50 years ago. In colonial days of Africa farm women used Gsoba for tarts, jams, etc. Bluish black fruit is borne profusely in clusters of 5, mild semi-sweet juice stains like mulberries. In some areas of South Africa Gsoba is grown commercially, using it for jam. Plants are small flat-growing bushes about $2\frac{1}{2}$ feet in diameter and extremely prolific. Ripe fruit remains on the plant while the balance is ripening, without dropping off or spoiling. Most all the fruit can be harvested at one time by pulling plants at end of season and shaking. Full maturity is about 80 days. It appears Gsoba would be adapted also for making fermented beverages.

Pkt. 25c.

INCA CORN

Those who have standing orders for this item may use their credit on other seeds in this catalog. We are still unable to get import on this item.



MALABAR SPINACH

(Climbing Type)

A peculiar form of spinach, known botanically as *Basella Alba*, from India. A very fast grower. This new kind of spinach has distinct advantages. All the ground you need is a few inches near the house in which to plant a few seeds. Two vines are sufficient to supply a small family all summer. Ornamental, also, train them over the front door where they are handy to cut off if you like. Being off the ground this spinach is always clean and not necessary to repeatedly wash and pick over. Big thick, fleshy leaves are cut off together with whatever length stem needs pruning to keep the plant in bounds. Stems that seem too tough to eat can be put back in the soil and rerooted. Soon there is more tender spinach growing. In India the poorest villager is able to raise a few vines of it to eat along with his plain boiled rice. Indians have a saying which sets forth the best thing in its class. It loses by translation; the following is part of it: "The best thing among men in mui or (me)." "The best thing among fish is rui or (rui fish)." "The best among greens is pui (this climbing spinach)." "Pui" is considered not only a great delicacy, but it is deserving of honor as a useful plant. Planted beside the Indian's cottage, where he can watch it, soon scrambles all over his thatched roof. Thus his thatched house becomes a veritable garden with various gourds and pumpkins among the spinach. That way they are safe from the depredations of cows and goats, which are left to roam for food. Monkeys, now and then, have to be shoed off, but they really prefer peas and tomatoes if they can find them. An earthen pot upside down on a pole, especially if it has some white dots on its bottom, averts "the evil-eye." This climbing spinach may be cooked as you prefer, but if you wish to taste the real Bengali version, cook it with chopped onions and hot chillies, then fry in a little mustard oil.

Pkt. (25 seeds) 50c.

A MOST INTERESTING PLANT

We have taken cuttings in aggregate total of several bushels from six plants of Malabar Climbing Spinach, produced from seed purchased from you last spring. We find the stems (if peeled) just as tasty as the leaves themselves. The plants have received no special treatment or plant foods. We find this spinach one of the most interesting plants we have ever grown. In our opinion it is far superior to either the New Zealand or Bloomsdale spinach. Your Aconcagua peppers are the most delicious variety we have ever raised.

August 28, 1957.

A. M. Gilmore, DeSoto, Mo.

ROSELLE (The Forgotten Plant)

A hibiscus (*hibiscus sabdariffa*) and also a relative to the okra family. So valuable a plant in making sparkling cranberry flavored bright red jelly, beverages, food flavors or pie material, made from either the buds or leaves, yet most home gardeners know nothing about it. Much easier to grow than tomatoes and is started in the same manner. The seed buds are the fruit and, including the entire plant, are a dark red color. Producing the seed buds requires a long season, such as in southern states. They can be grown successfully in northern areas in which the leaves are used, equally as fine as the buds. When set out in the garden a space of four to five feet square must be allowed. The extracted juice of the leaves and buds, which is secured by cooking and straining, is very low in sugar (1%) and high in a pleasant acid (3%) flavor. The generous supply of pectin, acidity and cherry red color give a wonderful jelly product, equal to red currants or cranberries.

Pkt.: (about 40 seeds) 25c; $\frac{1}{4}$ oz. \$1.25.

PREPARATION AND RECIPES

Remove the seed pod before cooking, or when grown in northern areas, where growing season is too short to produce buds, the tender young red shoots are cut up and cooked. The seed pod is easily forced out by cutting off the stem-end of the calyx where it is joined to the pod and pressing gently with the fingers, or by cutting both stem-end and side of calyx and removing with the fingers. Don't over-cook Roselle! Over-cooking, just as over-maturity, robs Roselle of its finest flavor and toughens it. Properly cooked, it is a bright red in color, deliciously tender and appetizing. Roselle furnishes a delightful fruit sauce to serve with all meats and poultry. It may also be used as the basis of many tempting salads and desserts.

ROSELLE SAUCE: About ten minutes boiling or less gives a tender product. When Roselle is to be served as a sauce, use equal measures of calyxes and of water. Cook until tender, sweeten to taste, and allow sauce to come again to the boiling point in order to be certain that all the sugar is dissolved. The sauce may be rubbed through a coarse sieve and the sugar added to the strained product. This gives a very excellent imitation of strained cranberry sauce. A spicy sauce may be made by using less water when putting calyxes on to cook and substituting vinegar for the amount deducted, adding ground cinnamon, cloves and allspice to flavor.

ROSELLE JELLY: Roselle makes a beautiful jelly of a very tender texture. The jelling point seems to be easily lost by over-cooking and the jelly must, therefore, be removed promptly from the fire when the jelling point has been reached. Two measures of water for one of calyxes is the proportion used for making extraction. After boiling ten minutes cover and allow the Roselle to cool before straining. Use a low jelly glass, if the product is to be removed from the glass for serving.

THE KNOW HOW

In raising vegetables for profit can be found with topics and large photographs in season covering every vegetable in one big magazine. **THE AMERICAN VEGETABLE GROWER** has taken over the Market Growers Journal to form the largest and most important vegetable publication known. Now at a special introductory offer you can get **24 MONTHLY ISSUES FOR ONLY \$1.00, JUST 50c PER YEAR.** As a special favor, Glecklers Seedmen have arranged this half price offer to their customers. Fill out the enclosed coupon, include your remittance and send to **AMERICAN VEGETABLE GROWER, Willoughby, Ohio.**

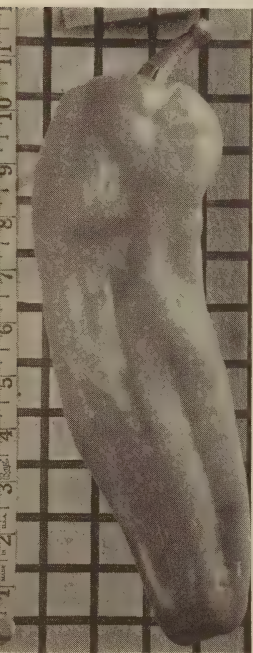


YELLOW BULLNOSE

Large size. bright yellow fruits when ripe. Moderately hot. Short, upright plants. Mid-season maturity. Very shy seeder. **Pkt. 25c.**

SPANISH STUFFER

Very thick-fleshed bullnose. Excellent for stuffing when green or red ripe. Mild, crisp flesh. Short upright plants are resistant to mosaic. Mid-season maturity. **Pkt. 25c.**



THE GIANT ACONCAGUA PEPPER

Considered the largest pepper in the world, it was named after the highest mountain peak of the Andes (22,834 feet), and likewise the highest peak of both South and North America. Huge, long conical (Hungarian) shaped fruits attain a size of 2½ inches in diameter and many times over 10 inches long. Pepper in photo weighs 12½ ounces. Unusually thick fleshed, crisp, mild, sweet flavor, very rich in vitamins. Color ripens to light yellow for harvest and bright red at maturity, which is late. Plant grows into a peculiar conical shape, increasing in foliage density as upward growth. It is virtually necessary to lift the leaves to see the fruit. For the first time we are able to offer seed of this great pepper in sizeable quantities for market gardeners, after 3 years of testing and selecting for a truer strain. Aconcagua is extremely generous in its huge size and fruit quality, but terribly stingy in its seed offering, seeding only about one-third that of any other peppers.

Pkt. 50c; ¼ oz. \$1.75; 1 oz. \$6.50; ¼ lb. \$24.50.

I want to thank you for your catalog. I do enjoy it, seems each year it is better.

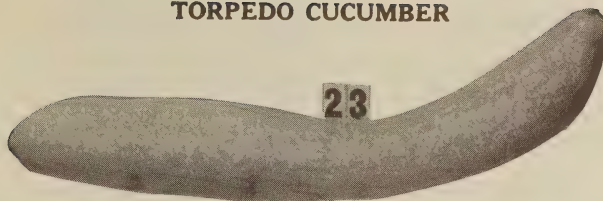
Josie P. Barrett, Denver, Colo.

INDIAN CUCUMBER

A very unusual slicing-type of cucumber from India, having the most solid and crisp flesh we've ever seen. Interior is completely without cavities and retains its solidness and crispness even to dead ripe. Wonderful for frying, having a flavor similar to egg plant; or use them sliced fresh when medium size, they taste like other cucumbers. Size averages very large. Extremely thin skin. Maturity is somewhat late, but they can be grown in any area by starting in plant bands and setting out after last frost danger. **Pkt. (15 seeds, enough for 5 hills) 50c.**



TORPEDO CUCUMBER

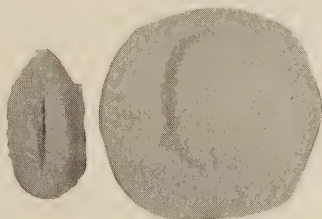


An extra long cucumber from Italy, attaining 20 inches and more in length. Specimen in photo is 23 inches long. Very excellent as a slicer in the medium size

growth. Mid-season maturity. Make fine exhibition specimens. **Pkt.** (18 seeds, enough for 6 hills) **25c.**

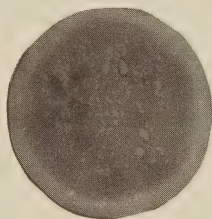
COB MELON

Almost snow-white flesh, fine, sweet flavor, similar to the texture of ice cream. Thick, fleshy walls fill the inside entirely to the "cob" shown in the photo, which is removed in a single unit. This is an old time melon, and seed is difficult to locate. Flesh is so tender, adapts it only to home gardens and local markets. **Pkt.** (30 seeds, enough for 10 hills) **25c.**



STRAWBERRY WATERMELON

The most outstanding watermelon we have ever seen. Fruits seldom reach a size more than 14 inches in length and 7 or 8 inches in diameter, which will easily fit into the refrigerator. Brilliant, bright red flesh. Delicious, frosty sweet flavor. Very thin rind adapts it only to home gardens and local markets. Most unusual, every melon seems to be a good one, regardless of size, with the same tantalizing, sweet taste. Vines are very hardy. Mid-season maturity. Try Strawberry Watermelons at your roadside market; customers will return like honey bears. **Pkt. 25c; ¼ oz. 50c; 1 oz. \$1.25; ¼ lb. \$3.95; 1 lb. \$13.95.**



Best Way To Start Melons or Cucumbers

Plant the seed in plant bands indoors. These can usually be secured at most garden stores, or a common cardboard milk bottle will make about two bands. Bottom and top are cut off, then each band is sliced off at a desired height of about three inches. Set them in a wooden box or metal pan.

Fill with good garden soil. Plant about 3 or 4 seeds to each band, $\frac{3}{4}$ to an inch deep and keep moderately moist. Earliness can be increased as the plants can be started before the last frost. Thus the seed is out of danger of mice, soil insects and adverse cool soil conditions. In setting them in the open ground, merely open one corner with a razor, set the ball slightly deeper in soil and water.

PRaise FOR Nutri-Sol

The seven pound package of Nutri-Sol purchased from you last spring worked out very good with wonderful results.

June 3, 1957.

A. J. Knapp, Westbury, L. I., N. Y.

STRANGE PLANT SPECIALTIES

SESBANIA AEGYPTIACA: Known in India as Jaini or Shevri. A quick-growing fodder plant of the Leguminous family. Also may be used as a quick grown temporary hedge or wind-break. We are introducing this legume to the U. S. as an experiment and valuation for soil building and conservation practices. **Pkt. 25c.** (Imported seed).

SESBANIA GRANDIFLORA (Agathia): A quick-growing tree of medium height, bearing large, pendulous, pink and white flowers, shaped like parrots' beaks. Very attractive and ideal for small gardens. Another Glecklers' introduction to the U. S. from India. **Pkt. 50c.** (Imported seed).

YARD LONG BEANS: Pole-type, black-seeded, longest podded strain in existence, tender, stringless. **Pkt. 25c.**

WATERMELON (Yates Candy Red): A new introduction from Australia. Fruit long and large, weighing 30 to 40 pounds. Rind pale green, with darker mottled veining. Flesh is deep red, solid and not inclined to hollow. Good flavor. Seed is large, dark brown. Resistance to anthracnose (fruit spotting) and fusarium wilt is the outstanding feature of this newcomer. Acclaimed by critical melon growers through Australia as the best of light skin melons for market sale. High yield, sales appeal and disease resistance make this melon a winner. **Pkt. 25c; 1/4 oz. 50c.**

PIGEON PEAS: Botanically known as *Cajanus Indica*, commonly grown in India, New Zealand and other tropical countries. It is widely cultivated because of its nutritious seeds being very high in proteins. Can be cooked while tender as garden peas or with a bit of bacon or in stews. It is perennial, although can be treated as an annual in more temperate zones. In areas having only light frost the trees grow 10 feet high and live 3 or 4 years. Bearing starts very early. The purple-spotted yellow and orange flowers, bean-shaped blossoms are produced over a long period. Stem, leaves and seed pods are covered with soft velvety hairs. Pods are about 3 inches long, containing 3 to 6 seeds of which are mottled in many colors of white, red, purple and reddish brown. The trees prefer soil having good drainage. **Pkt. (about 40 seeds) 25c; 1 oz. 90c.**

PIGEON PEA STEW

- | | |
|--|--|
| 1 cup dry Pigeon Peas, soaked over-night | 1 sliced onion. |
| (or 2 cups green-shelled pigeon peas). | 1 sliced potato, plus stew vegetables. |
| 1 lb. pork cut into small pieces. | 1 cup milk. |
| 1/2 cup rice. | 2 pats butter. |

For seasoning, 1/2 bottle catsup, salt and pepper. Add water to facilitate boiling and let it simmer over slow fire for at least two hours, or until thoroughly cooked.

GIANT RED SWORD BEANS

Largest edible beans ever grown, belonging to the genus *Canavalia ensiformis* and came from the Orient. Pods up to 16 inches long and 2 to 3 inches wide; when cooked young are sweet and tender. Matured beans may be roasted, ground and used as a coffee substitute. For decorative effects and making novelties, the pods can be painted in colors and strung up. A Japanese machette may be made by painting the pod aluminum, making and affixing a cardboard handle. Large, fully mature beans are bright red color and may be strung like beads. This bean grows as high as 50 feet up trees, poles, trellises, as well as fences or on the ground. Very ornamental for their white flowers. People stop and gaze at the beautiful flowers and giant pods. A fine exhibition item for fairs, etc. This bean is very easily grown in almost any kind of soil and are practically immune from disease and insects. To hasten growth the beans should be soaked for 24 hours, then planted and watered the first week. In northern areas they may be started in pots or bands indoors before the last spring frost to give a longer growing season. **Pkt. (7 seeds) 50c.**





KYOTO CUCUMBER (3 Feet Long)

A Japanese extra long strain of the Torpedo Cucumber, known in Europe and also listed elsewhere in this catalog. Fruit are perfectly straight when trellised and attain $2\frac{1}{2}$ to 3 feet when fully grown. Color medium green, deep at neck. A very shy seeder. **Pkt. 50c.**

SNOWBALL CUCUMBER

A pickling strain from Italy. Creamy-white fruits, the size of an orange. Prolific cropper. **Pkt. 25c.**

ASPARAGUS-CHICORY

Young, tender sprouts, shooting always fresh from the roots; offer an agreeable equivalent for asparagus. **Pkt. 25c.**

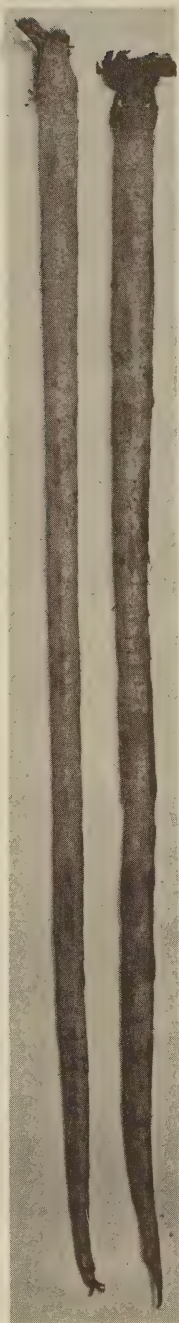
PLUMAGE CABBAGE (Coleus, Excelsior)

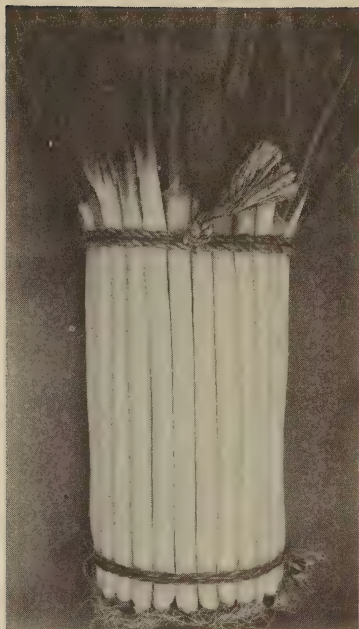
Finely lacinated, crisped, with spotted leaves in various designs. An edible and also a fine ornamental plant. **Pkt. 25c.**

EDIBLE BURDOCK (Extra Long)



Takiwa strain from Japan. Their roots resemble that of Scozonera with rich aroma, tender and tasty. **Pkt. 25c.**

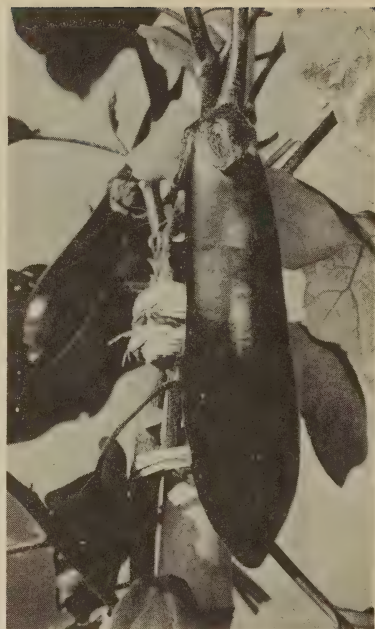




BUNCHING ONION

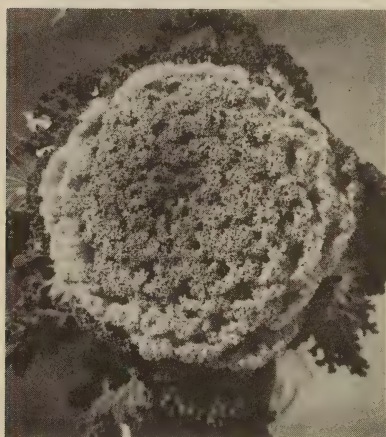
Perfectly hardy and blanches to an extreme length of about $1\frac{1}{2}$ feet without rotting when heavily earthened up. A leading market variety in Japan.

Pkt. 35c.



EGGPLANT (Taki's Long Black)

A quality black strain considered the best in the colored types. Fairly early as the long class usually belongs to late sorts. Size 7-9 inches long and 2-2 $\frac{1}{2}$ inches wide. **Pkt. 35c.**



FLOWER KALE

Japanese Ornamental Leaved
Red Christmas Fringed

WHY IS KALE SUCH A FORGOTTEN PLANT?

It is gradually becoming apparent that we are of a very few who like Kale. This is hard to understand. Its flavor is a bit milder than that of other cabbages; it adds color and a dash to any plate (those beautiful frills); freezes well; and supplies more of all the minerals and vitamins than any other of the cabbages except Brussels sprouts (which have more thiamin). It's easily grown, not fussy or troublesome, and like the rest of the cabbage family, actually improves in quality and produces abundantly through frosty weather. It's tops in beauty and edible quality, especially the Ornamental Leaved Flower Kale shown. Leaves are fringed and as winter advances, green leaves show a marvelous tint of white to pink and deep purplish-red. Very showy and unsurpassed for decoration in winter. Excellent for potting, also. **Pkt. 50c.**



TULSI

An herb, botanically known as *Ocimum Sanctum*, and belonging to the Basil family. Tulsi, as it is known in the Hindu language, is the sacred herb of India and is grown in almost all the homes for its medicinal value, as well as religious importance. Tulsi in India is credited with many properties, especially as a cure for colds, coughs and malaria. It is also considered to keep off flies and other injurious insects. The herb Tulsi is sacred to all Hindus of India and named after a virtuous young woman whom Lord Vishnu met on the 11th day of the first month, Kartik, of the Hindu calendar. Lord Vishnu once came down on earth to fight one of the worst evils, which was troubling the people in the form of an evil demon. After killing the demon, Lord Vishnu married the damsel. Since then,

the image of Lord Vishnu, which is carved out of black marble, is offered Tulsi leaves as a form of worship. Pious Hindus light a tiny lamp at the foot of the Tulsi plant every evening in memory of this happy event and offer special prayers on the 11th of Kartik, which is the first month in the Hindu calendar, synchronizing with October-November of the Christian year.

The leaves are hairy, heavily veined, round ovate leaves with toothed margins and short white down on both sides. Square branching stems reaching 18 inches in height are also pubescent. The smaller flowers are pinkish with projecting orange stamens. Honey bees seem to collect much pollen or bee bread from the herb.

The peculiar perfume of Tulsi is very sweet and mellow when it is dried. In fact, the fragrance becomes so strong, upon dehydration, that the leaves might be used as a fixative in potpourri and sweet bags. For this purpose the plants should be allowed to mature thoroughly and flower heads and leaves cut as seeds start to ripen. The seeds also are highly aromatic.

Culture of Tulsi is relatively simple. Seed may be sown directly in the garden as soon as possible after apples are in blossom. Once sown, the plants come up year-after-year from self sowing. However, young plants should be thinned out or transplanted at about 10 inches apart. Tulsi generally starts to bloom early in July and is one of the earliest of the Basil herb species.

Pkt. 50c. Imported seed from India.

SNAKE GOURD (Extra Long)

Known in India as Padval. It is an annual creeper and needs support, such as a fence or lattice fixtures. Fruits under ideal conditions grow up to four feet long and may be used as an edible in the small tender stage. Best way to start them is by planting in plant bands or cut off milk containers and set out in open soil after frost danger is over.

Pkt. (8 seeds) 25c. Imported seed from India.

BITTER GOURD

Sometimes called Balsam Pear. Annual, creeper. Grown extensively in India for its bitter tasting fruits, which when picked young and immature have a distinctive culinary appeal. **Pkt. 25c.**

PERON—Your seeds are the best money can buy. I think your Peron tomato is the best I ever saw grown. I am a nurseryman and seedsman myself.

William M. Skinner, Marion, S. C.

NEW AND RARE FLOWER INTRODUCTIONS



THE NEW TREASURE ISLAND ZINNIA

Eye-catching flowers stop them dead in their tracks. If Robinson Crusoe's parrot ever had seen the brilliant vivid colors he would have screeched his lungs out. A creation and development by Darold Decker of California. The most colorful zinnia ever offered, a combination of brilliant red and gold. Unlike many flowers, the colors of Treasure Island are permanent and neither change or fade. The most brilliant, bold shades of scarlet, crimson and red-shades of orange, and pure yellow. Both seedmen and just average gardeners (and even people who don't (yet) garden), exclaim, "I never saw zinnias like that before." Treasure Island is not just an ordinary zinnia grown from the same seed year after year, for it has a "hybrid something," not found in ordinary zinnias. In fact, Treasure Island is an F-3 hybrid bred by crossing a giant cactus-type red with a giant cactus yellow. Flowers up to six and seven inches and more in diameter and thick. The largest zinnias you ever saw. Plants grow about 36 inches tall under average conditions. They are easier to grow with more flowers over a longer period than other zinnias. Very early to flower and continuous throughout the summer. This is the most colorful and thrickest zinnia ever offered. Zinnias are the easiest flowers to grow, especially Treasure Island, as you plant them where they are to grow, quick to germinate, no greenhouse or cold frame, no inconvenience. A novice gardener's success, always. All zinnia species flourish in dry weather, but are hurt by persistent rains.

Pkt. (about 75 seeds) **35c.**

DIMORPHOTHECA (Golden African Daisy)

Aurantica hybrid strain. A beautiful, rare and free blooming annual from South Africa, producing flowers of various shades of yellow to deep gold. The flowers close up tightly when rain is approaching, and also during the night or on dull days. Plants height, 1 to 1½ feet.

Pkt. (about 15 large seeds) **50c.**

DIMORPHOTHECA—Ecklonis strain; white, with blue center. These plants need a well drained soil and a sunny location. Plant height, 2 feet. Both strains are imported seeds.

Pkt. (about 15 large seeds) **50c.**

ICE CREAM ZINNIA

The world's first giant pure cream zinnia. Not a shade of yellow or of buff, or white, but pure, fresh, full-bodied cream color. Luscious, distinctive, sparkling formal cactus blooms, up to 5 inches and more in diameter, deep and fully formed. The newest of all zinna colors—cream—the color so rarely observed in but one or two of the recent zinnia colors—cream—the color so rarely is the only color that combines with and has a tendency to harmonize with all other garden colors. When you stop and think, there are not very many flower varieties that are pure cream color. A development by Darold Decker of California, it required eight years of painstaking effort to "fix" this lovely new variety, Ice Cream Zinnia. It seemed almost impossible—flower breeders said it could not be done as cream was considered a "hybrid color," which continuously reverts back to mixtures of colors. Ice Cream Zinna is truly true, a single cream color. Your friends will be inquisitive to know where you got this strain when they see a solid row of pure cream giant cactus blooms in your garden. They are so easy to grow, almost everywhere, and compared with other zinnias, Ice Cream is one of the largest flowering, most profuse and most vigorous.



Pkt. (about 75 seeds) **35c.** In full color.

MISS UNIVERSE ZINNIA

A beauty contest winner in the zinnia world. Size for size, Miss Universe is the largest we have seen, including the Giants of California, Dahlia Flowered, Super Giants, or the newer giant F-3 Hybrid Cactus, Plus-X Cactus and Treasure Island. Miss Universe required 10 years of intensive selection for a heretofore unknown, incomparable flower size, with deep full flowers and in a complete color panorama. Ordinary giant zinnias grow straggly, much like weeds, but not Miss Universe which grows fully one-third less in height into a bushier and more compact dwarf plant. The long stems branch from near the base of the plant—ideal for cut-flower purposes. An extremely vigorous, extra early zinnia and very easy to grow. For the last four years Miss Universe has been tested and used by the Missouri State Highway Commission in their mass and famous "Highway Exhibit" plantings, Missouri State Fair, Sedalia, Missouri. It has been requested for repeat plantings the last four years.



Pkt. (about 75 seeds) **35c** in full color packets.

RARE FLOWER INTRODUCTIONS

URSINIA, *Anethoides*, also known as *Sphenogyne*. A delightful garden annual from South Africa, covered with dainty, star-like blooms in shades of yellow and orange with a reddish-purple zone in centers. **Pkt. 50c.**

VENIDIUM, *Fastuosum* (Monarch of the Veldt). A very showy South African daisy with flowers three to four inches across. Brilliant orange flowers have a dark center and maroon zone. Annual. **Pkt. 50c.**

HEARTS AND HONEY

Amazing New Climbing Vine

Magic flowers that change color, three completely different phases each day. A recent introduction by Decker of California. Hearts and Honey was a chance discovery, originating among Cardinal Climber (*Ipomoea Quamoclit* Hybrids). The phenomenal coloring is truly unbelievable. Passing by early in the morning you will see brilliant **pinkish-orange** flowers with a large prominently contrasting center of soft pure **honey-like yellow**. Again by 10:00 a.m. the color has changed to an equally brilliant **pinkish-red**, the center somewhat lighter in shade. Then by late afternoon a sparkling, bright, pure **rose-pink**, with **creamy-white** center appears. Plant growth is exactly like the Cardinal Climber. It climbs and twirls in graceful splendor. Leaves are jaggedly cut, of a deep chlorophyll green, almost hidden by masses of small 2-inch diameter flowers that are projected from long narrow 2-inch tubes. A great attraction for humming birds. Hearts and Honey is an all day bloomer and remains fresh, clear, bright colors, except on extremely hot days. Blooms last but one day, but the following morning, new sets appear. It's the easiest to grow and the most adaptable of all the *Ipomoeas*, the earliest to flower and with the longest flowering season—all through the summer and fall until frost. It thrives practically everywhere. The seed germinates readily without chipping or notching.



Pkt. 35c. In full natural color.



CANDY PINK

New Pink Morning Glory

Big 4-inch diameter flowers appear like giant cherry blossoms, of the purest and brightest pink color imaginable—sparkling fresh, a pure rose-pink-salmon color. Easily grown (even a child can grow Candy Pink). Ideal for the trellis or fence, or just to cover anything. Climbs 15 feet in height. Flowers continuously all summer. Candy Pink is the first giant-flowered pure pink morning glory ever created. A completely new color—a vivid **pink**. In fact Candy Pink is the first and entirely new color in giant flowered morning glories developed and introduced in this present century. It is not something re-named or picked up out of the past. An original developed by Darold Decker of California, taking seven years of intensive effort to perfect. The development of pinks in the iris and daffodil have been very outstanding, but are no comparison to Candy Pink Morning Glory, with its dazzling, bright and sparkling pink color. Yes, the sweetest and most beautiful color in morning glories.

Pkt. (about 50 seeds) 35c. In full natural color.

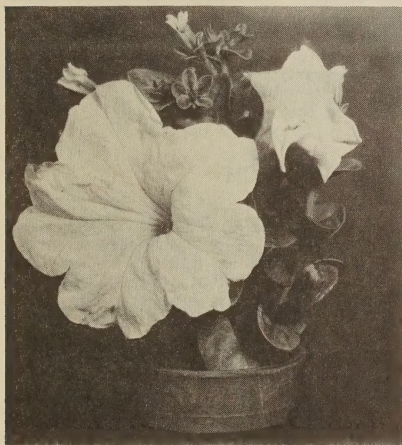
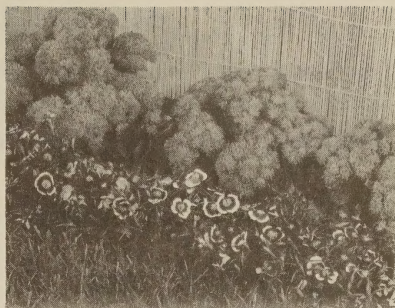
IPOMEA

QUAMOCLT MIXED: A strain of Morning Glory, also known as Cypress Vine. Small, pretty, star-shaped flowers are borne on feathery, fern-like foliage. **Pkt. 35c.**

WEE WILLIE Sweet William

Something new in the way of sweet williams. An ultra-dwarf compact annual and growing only 4 to 6 inches in height. Bright flowers are in combination of crimson, ruby, deep rose pink and white. Very dainty single flowers bloom very early. There has long been a need for a midget sweet william. Wee Willie will fill this need for edgings as shown above with *Ageratum* in the back ground; also for delightful settings in window boxes.

Pkt. (about 700 seeds) **50c** in full color packets.



Have You Ever Been Intrigued?

We have, in wandering through a florist's greenhouse and seeing those hardy petunias growing and lavishly producing beautiful blooms in tiny flower pots. We're offering two extreme dwarfs with giant blooms, that are really out of the ordinary.

POPCORN PETUNIA

A very dwarf version identical in flower form and size of bloom with Snowstorm strain. It is earlier blooming and its habit is exceedingly dwarf, attaining but 8 inches in height.

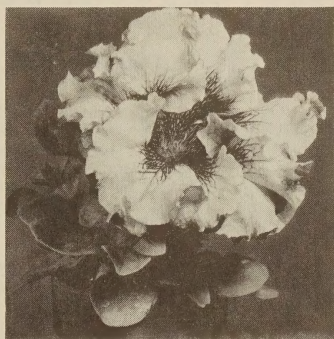
Pkt. 50c; 1/16 oz. \$12.00 in color packets.

Petunias are annuals. One ounce of seed contains approximately 200,000 seeds.

W-F EXTRA DWARF MIXTURE PETUNIA

A very special strain of Dwarf Giants of California. A supreme strain for the pot-plant grower. Extremely early to bloom. Noted for its base branching, completely covering the foliage and providing a more saleable plant. Plants start blooming at about 3 inches. Huge blooms of top quality. A mixture of colors, ranging from rose, rose and white bi-color, and orchid.

Pkt. 50c; 1/16 oz. \$15.00.



MARIGOLD — FLUFFY RUFFLES

A new type of extra large flowered African-type Marigold, Super-Giant Ruffled. The flowers are larger than any other variety, fully double of a distinctive shade of brilliant medium orange color, delicately fringed and ruffled in the most exquisite manner. The plants are approximately 20 inches in height, with full-length, base-branching, cutting stems. Fluffy Ruffles is an easily grown annual, beautiful and useful in the flower border and as a cut flower.

Pkt. (about 75 seeds) **25c.** In full color.

STRANGE FLOWER IMPORTS

CACALIA (Tassel Flower or Nature's Paint Brush): A pretty annual from India, producing small dainty, scarlet and yellow flowers, useful for cutting. Height 12 to 16 inches. **Pkt. 35c.**

AMARANTHUS CAUDATUS (Love lies-bleeding): Handsome drooping flower spikes of purplish-crimson. An annual from India. Height 3-4 feet. **Pkt. 35c.**

SALICIFOLIUS (Fountain or Chameleon Amaranthus): From India. Gracefully drooping, willow-shaped leaves, brilliantly colored bronze, orange, carmen. Annual. Height 2-3 feet. **Pkt. 35c.**

ARCTOTIS GRANDIS (Blue-eyed African Daisy): A very interesting and attractive annual. Produces an elegant daisy-like flower of porcelain white, while the reverse of the petal is steel-blue. The interesting part of the flower is that it closes towards evening and opens afresh in the morning. Splendid for cutting or garden effect. When cut, the flowers should have a sunny window to open up daily; even buds when cut will expand under this treatment. Height 2-3 feet. **Pkt. 50c.**

SAPONARIA VACCARIA (also known as Cow Soapwort): From India. A very beautiful and elegant plant producing small, pretty rose-colored flowers in great abundance. Excellent for cutting. Annual. Height 1½ feet. **Pkt. 35c.**

FROM A VINE CAME SPINACH

The above caption came from a large garden editorial in a daily newspaper issue, The San Antonio Light of Texas, in the late summer of 1958. The article was submitted by one of our customers who purchased our Malabar Climbing Spinach seed. From brief excerpts, the article goes on to say, "Three seeds have kept several families in the 400 block of Highland Avenue well supplied with spinach this summer. They were planted by Ralph E. Brown, San Antonio, who orders unusual and rare seeds from a nursery company. They said the leaves are very tasty when cooked five to seven minutes and then seasoned. Stripping the leaves from the vines only makes more, with several replacing each leaf removed. Also the vines apparently are bug resistant." Mention was made further of our Red Wonder Okra, plants six to eight feet tall, with large red pods and pale flowers.

We might add, the Malabar Spinach requires such small out of the way space—a fence, side of a building or a trellis is all that is needed for really sand-free spinach.

DID JOHNNY APPLESEED SIN?

In the beginning, Adam seduced by Eve, sinned by eating forbidden fruit from the tree of evil in the Garden of Eden. Along comes Johnny Appleseed many centuries later, whose real name was John Chapman, an American pioneer (1775-1847) and came to be called an "apple missionary." From about 1800 he roamed the midwest, planting apple seeds along the way in the wilderness. Orchards were started from western New York to Indiana. Johnny was buried there in Indiana and a large fenced-in monument erected for his good deeds and sin still flourishes in this day and age.

SICK PLANTS

In all of our trials with plant food we have found nothing to equal **NUTRI-SOL** in growing plants. Seedlings or plants can be brought out of their sick or apparent stand-still condition within a week after application. When used as directed, it won't harm or burn plants, watered over the leaves. This material is so well balanced with all the necessary elements for plant growth that soil is not needed. It actually changes the PH (relative acidity) of tap water to that of rain water, which is considered ideal for all plants. Most any medium to hold moisture in suspension, such as sawdust, wood shavings, corn cobs, etc., is all that is required, together with periodic feedings using a small amount of high concentrate **NUTRI-SOL** in waterings and carrying out the system of Bean Hamper Gardening. Request our free folder on culture of Bean Hamper Gardening. You won't get a fancy colored container with **NUTRI-SOL**, but you will get a fully balanced plant food with all the trace elements for a perfect natural growth.

A basic type, all-purpose soluble plant food developed especially for bean hamper gardening and hydroponic culture (propagating plants without soil).

NUTRI-SOL is also better than anything to grow plants in soil. Hamper growing, using nothing but wood shavings, is proof that NUTRI-SOL is the only complete plant food.

So economical to use — one teaspoonful in a gallon of water gives your plants all the necessary elements for all phases of plant growth. Guaranteed analysis 12-10-20, including nine other trace mineral elements in balanced proportions.

A 7-pound package will grow 100 pounds of big tasty mineralized tomatoes or fertilize 14 rose bushes for a whole year or feed a big 10 by 35 foot garden for an entire growing season and even fertilize a full 30 by 70 foot lawn for a velvety-like green carpet.

7 lbs. postpaid, \$3.65; 25 lbs. and over, request prices.

The makers of NUTRI-SOL also manufacture other plant food formulas. Although it is possible to grow plants in hampers with NUTRI-SOL alone, experiments have shown that MINOREL, a soluble plant food which supplies additional minor elements through the leaves and pores of plants, not only increased the yield but added better color and flavor to tomatoes and other edibles.

RECÔVERY, another specific plant food, is used to overcome phosphate accumulation and assist plants that seem to come to a standstill.

NAPH, a hormone spray, helps prevent bud drop, increasing yields. Also useful for starting cuttings, air layering, etc.

SPECIAL KIT OF ALL FOUR ITEMS POSTPAID

Recommended especially for Bean Hamper Gardening. Kit consists of 7 lbs. of NUTRI-SOL, 2 lbs of RECOVERY, one jar of MINOREL, and one jar of NAPH. Instructions in every package.

\$7²⁵

Order From GLECKLERS SEEDMEN, Authorized Dealers

BEST BY TEST

Dr. Alex Laurie, famous international horticulture authority on plant growing at Whistling Pines Gardens, Eustis, Florida, states: "The last test we ran showed that of the different materials we used, NUTRI-SOL was the best."

NUTRI-SOL

THE LIQUID DIET FOR PLANTS

- **STURDIER PLANTS**
- **CRISPER VEGETABLES**
- **RICHER COLORED FRUITS-FLOWERS**

CHANGES ALKALINE TAP WATERS (PH 8.3) TO ACIDITY OF RAIN-WATER (PH 6.8) TO STIMULATE ABSORPTION BY ROOTS AND FOLIAGE

BALANCED FOR SOIL AND HYDROPONICS

EACH POUND MAKES 100 GALLONS OF PROPAGATING AND GROWING SOLUTION

NET WEIGHT 1 POUND

NUTRI-SOL CHEMICAL CO.

Tampa 9, Florida U.S.A.

GREENER LAWN



Tree Tomato and Apple Pie

TOMATO TREE (*Cyphromandra Betacea*)

A sub-tropical shrub belonging to the tomato family, originally discovered growing wild in Brazil and Peru, now established in New Zealand as a new and very important market crop. A most interesting plant specimen grown in a large flower pot in the home, greenhouse, or may be permanently set outdoors in the extreme southern states. Grown outdoors, the Tomato Tree attains a height of 12 feet and bears for 12 years, sometimes as long as 20 years. Large elephant-ear-like leaves seldom are affected by diseases, being limited to mostly cucumber mosaic and Tomato Tree mosaic, both of which are virus diseases which are not very important. The trees are pruned and trained similar to other orchard culture. Cuttings may be taken and re-rooted, in which case the growth results in low bushy form. Plants started from seed bear lightly in about a year and much heavier the second year. Length of fruiting season is very extended. Medium size, plum-shaped fruits hang in clusters. Very firm flesh and tough skin allow long distance shipping without bruising. The fruits are very versatile, for they can be used in salads, savory dishes, as a vegetable and delicious for desserts. The skin is unpalatable and may be easily peeled by immersing in boiling water. The Tomato Tree makes a very attractive and interesting specimen for the home or greenhouse, especially if grown in large flower pots and placed in front of opaque glass panels at the front door entrance, presenting a beautiful greeting with their large glossy-green leaves. Southern states, having only light frosts, may grow them outdoors similar to citrus crops. Choice of tree strains. New import seed.

"RED"—The common standard strain, purplish red fruit, acid flavor.

"YELLOW"—Mild flavored, yellow flesh, yellow seeds.

Pkt. (25 seeds, either strain) **50c.** No mixed packets or sold less than 25 seeds per packet of either strain, including cultural directions and recipe pamphlet with photos and details on how to prepare and serve Tree Tomato sandwiches, pies, salads, sauces and jams.